

COURSE DESCRIPTION 2017/2018



Course: Food Safety	Awarding body: CIEH Foundation
Tutor: Julia Vause	Course length: One day

Course summary/aims:	This essential course covers the causes of food poisoning, contamination, high risk foods, current legislation and much more to help you adopt safe working practices in the handling of food in work or community settings.
Course objectives:	<ol style="list-style-type: none"> 1. State 3 consequences of poor standards of food hygiene and 3 benefits of good standards. 2. List 4 common food contaminators. 3. Demonstrate how probe thermometers should be calibrated, used, cleaned and disinfected. 4. State temperatures required to destroy human bacteria or to minimise their multiplication. 5. State 3 things that are legal requirements for food handlers
Course content:	Food safety terminology, Food safety law, Food safety hazards, Refrigeration and chilling, Cooking and re-heating, Food handling, Safe food storage, Cleaning.
Teaching and learning methods:	Tutor presentation with opportunities for questions and some discussion.
Course level/entry requirements:	The learner needs to complete a multiple choice test at the end of the day. If requested, a reader can be provided but the learner cannot receive help with the answers.
How progress is checked during course:	Informal checking during the training session. Multiple choice test at the end of the day.
Extra study or practice required at home?	N/A
Formal course accreditation? If yes, how is the course assessed?	Chartered Institute of Environmental Health Certificated Work Based Learning (CIEH Foundation Level). Assessed via a multiple choice test at the end of the day.

Materials you will need to bring to the course:	Pen and paper.
What can I do next?	Volunteer or work in food settings; gain First Aid and Health and Safety courses; food and nutrition courses.

Information, Advice and Guidance sessions are available on request (it is best to make an appointment). If you feel you may need some support e.g.with English, Maths or ICT, please ask.

To get in touch, please call your local CLIP Learning Centre (see below) or email info@cliplearning.com

CLIP Learning Centres

Market Rasen Learning Centre
8 Queen Street
Market Rasen
LN8 3EH
01673 843489

Mablethorpe Learning Centre
Seacroft Road
Mablethorpe
LN12 2DT
01507 473325

The Bridge
142 Bridge Street
Gainsborough
DN21 1LP
01427 677377