



Food Hygiene in Retail

Level 1

The Food Standards Agency states that, whilst the number of cases of food poisoning by poultry meat is reducing, it is still the main cause of the illness in the UK population

Course Overview

This course provides an ideal solution to staff induction training for new employees with minimal or no prior food safety knowledge, for employees handling low-risk or wrapped foods (category A), for front of house employees, such as waiting or check out staff, and for back of house employees, such as kitchen porters or warehouse staff.

Upon completion of this course, employees will be able to understand how to maintain a high standard of food hygiene and safety, to recognise and avoid the possibility of cross contamination and to ensure that food is safe for sale to consumers. They will also be aware of the requirements of the relevant legislation and how businesses can comply.

Course Syllabus

This course covers the following subject matter and focuses on the catering environment:

- Definitions, legislation and guidance documentation (Food Safety Act 1990)
- Health hazards
- Personal hygiene
- Premises hygiene
- Equipment hygiene
- PPE, RPE and clothing
- Maintaining high standards of food hygiene
- Cleaning techniques and regimes
- Waste management
- Cross contamination
- Pathogens, bacteria and ill health effects
- Pest control
- Record keeping
- Incident reporting
- Risk control
- Storage and handling of foods
- Labelling of foodstuffs
- HACCP – Food safety management
- Environmental Health Officers (EHOs) and enforcement actions

Course type options:



Tailored



Online

frequently asked questions...

The Course

Course Delivery	This course is available as a Tailored or an Online Course
Accreditation	ROSPA
Course Length	1 hour (Online); Minimum half day (Tailored)
Start / Finish Times	To suit
Maximum Group Size	12
Tailored to Specific Requirements	Yes – please provide specific information at the booking stage
Course Material	Handouts are provided on the day

Certification

Is there an Assessment?	Multiple-choice questions
Are certificates issued?	Yes
Valid for?	Refresher training is recommended every 3 years
When / how are they available?	Available to access from the NUK website upon completion

The Delegates

Prior Knowledge / Prerequisites	Must have good understanding of written and verbal English
Delegate to provide	Everything is provided on the day

The Venue

Course Location	At a venue of your choice or a Now u Know Training Centre
Venue Requirements	Please inform us of any mobility concerns
Non-NUK Venues	Must have adequate space, seating, lighting, welfare, 240v socket and an external area for practical demonstrations, where applicable
Refreshment at NUK Venues	Available on request

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