

INTERMEDIATE FOOD HYGIENE

What is Intermediate Certificate in Food Hygiene?

This is a three day course aimed at supervisors to assist in ensuring their organisation operates in a hygienic and efficient manner.

This training programme covers Food Hygiene and Product Safety from a supervisory perspective. The correct handling and storage of food is essential to ensure it remains safe and wholesome. A well trained workforce with the correct facilities and procedures are also necessary. Successful candidates will be able to help their organisations in achieving this, as well as ensuring a profitable operation.

The course is registered and certificated by the Chartered Institute of Environmental Health.

Who should attend?

Managers, Supervisors, Team leaders, Quality Assurance and Training personnel.

Why do you need it?

- ♣ To encourage and supervise good standards of personal hygiene
- ♣ To write and implement hygiene policies and procedures
- ♣ To meet legal standards
- ♣ To assist in staff training and hazard analysis programmes
- ♣ To carry out hygiene audits
- ♣ To protect your business.

The course:

- ♣ 3 day course including an examination
- ♣ Course book provided
- ♣ Examination at end of course
- ♣ Certificate on successful completion of examination

The course covers:

- ♣ ***Bacteriology***
Understanding bacteria and their potential to cause illness and spoilage
- ♣ ***Food poisoning and food borne disease***
The causes and control of food poisoning
- ♣ ***Physical contamination of food & its prevention***
Sources of contamination and control measures
- ♣ ***Food storage and temperature control***
The importance of suitable conditions for storage
- ♣ ***Food preservation***
Causes of food spoilage and prevention
- ♣ ***Design and construction of food premises***
Layout, design, services, suitable materials and construction of premises and machinery
- ♣ ***Cleaning and disinfection***
Cleaning materials, methods, equipment, records
- ♣ ***Pest control***
Habitat, characteristics and methods of control
- ♣ ***Personal hygiene***
Importance, hazards, responsibility & monitoring
- ♣ ***Legislation***
Current legislation, consequences of non-compliance and role of EHO
- ♣ ***Supervisory management***
Monitoring and control of food standards