



ADVANCED FOOD HYGIENE

What is Advanced Certificate in Food Hygiene?

This six day course is aimed at senior staff and covers the wider aspects of food hygiene. It expands on the Intermediate syllabus, emphasising management responsibilities in Food Hygiene and Safety.

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?

The course is intended for those responsible for food safety or those wishing to train others to the basic level, eg Managers, Supervisors, Team leaders, Quality Assurance and Training personnel.

Why do you need it?

- ☐ To manage food safety and hygiene to ensure the production of safe food
- ☐ To write and implement hygiene policies and procedures
- ☐ To meet legal standards

- ☐ To carry out staff training and hazard analysis programmes
- ☐ To carry out hygiene audits
- ☐ To protect your business.

The course:

- ☐ 6 day course including an examination
- ☐ Course book provided
- ☐ Project work required
- ☐ Examination at end of course
- ☐ Certificate on successful completion of examination and course work

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 & construction of premises & equipment***
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
- ☐ ***Training of food handlers***
- ☐ ***Legislation***
Current legislation, consequences of non-compliance and role of EHO
- ☐ ***Management control***
Monitoring and control of food standards