

FOOD SAFETY AND FOOD HYGIENE FOR CATERING INTERMEDIATE

(UPDATED TO INCLUDE COVID-19 INFORMATION AND CONTROLS)

TRAINING COURSE



SGS ACADEMY

COURSE DESCRIPTION

The objective of this course is to provide learners with the knowledge and skills of food safety and food hygiene necessary to work within a catering establishment and to ensure that the premises complies with food safety regulations in the country where the business is situated.

FACE TO FACE: 1 day

VILT: 8 hours

LEARNING OBJECTIVES

Upon completion of this course, learners will have a basic:

- Knowledge of food safety and food hygiene requirements
- Understanding of the steps in the catering supply chain
- Understanding of the importance of personal hygiene in the workplace
- Interpretative skills to understand cleaning, waste and pest control
- Understanding of the best design, layout and construction of a catering facility to ensure the highest levels of food safety and food hygiene
- Understanding of the legal obligations for food businesses and food handlers

- Understand the key risk areas related to COVID-19 in the catering supply chain
- Knowledge of the assessment and control measures required to mitigate risks related to COVID-19

PRIOR KNOWLEDGE:

Before starting this course, learners are expected to have the following prior knowledge:

- Introductory knowledge of food safety controls and food hygiene requirements
- Hazards that would be present in the catering sector
- Recommended to have attended food safety and food hygiene for catering basic course
- Be familiar with the current national guidance and legislative requirements in relation to COVID-19

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COURSE CONTENT

INTRODUCTION TO FOOD SAFETY AND HYGIENE

- Food hygiene
- Food safety
- Food safety hazards in food service
- COVID-19

GOOD HYGIENE CONTROLS WITHIN CATERING SERVICE

- Steps of catering service supply
- Hygiene from delivery of raw materials to service of the meals to the customer
- Good hygiene facilities
- Personal hygiene
- COVID-19

CLEANING, WASTE AND PEST CONTROL

- Cleaning terms
- Correct methods for cleaning and disinfection
- Main stages of cleaning programme and chemicals
- Waste control
- Effective pest control
- Cleaning and hygiene controls in relation to COVID-19

DESIGN, LAYOUT AND CONSTRUCTION OF PREMISES AND EQUIPMENT

- Premises design
- Layout and construction of premises
- Equipment used within the facility

LEGAL RESPONSIBILITY OF FOOD BUSINESS OPERATORS AND FOOD HANDLERS

- Legal requirements for catering businesses
- Legal requirements for food handlers
- HACCP

COURSE CERTIFICATION



Learners who pass the examination will be issued with a "Certificate of Successful Completion".
Learners who do not pass the examination but have been in attendance for the full duration of the course will be issued with a "Certificate of Attendance".

CONTACT SGS



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training@sgs.com

The SGS logo, consisting of the letters 'SGS' in a bold, sans-serif font, with a vertical line to the right and a horizontal line below.