

# Training with Hart – Training you can Trust!



TRAINING  
WITH HART

## Food Safety (unregulated Level 2 Standard) Training:

The UK has some of the highest prevalence rates of allergic conditions in the world, with over 20% of the population affected by one or more allergic disorder.



This course has been made to support anyone who handles; prepares or serves food within a work/ care environment. It looks at the legal responsibilities of individuals working around food. Staff will learn what constitutes best practice regarding food safety hazards; controlling temperatures; food storage; food preparation; personal hygiene and premises cleaning. With an in depth look at HACCP and lots of discussion work where staff can explore and make sense of their responsibilities. This course covers different types of hazards to food including an overview of the 14 allergens and food poisoning and spoilage bacteria and how to prevent risk of illness to the individuals staff support. This course is made to be fun and interactive with practical elements that ensure a positive learning environment for everyone. There is also the mandatory test at the end to ensure staff are competent in their role around food safety.

Course Duration: **Half Day**

### Course Content:

- Understanding HACCP
- Food Safety Law
- Food Safety and hygiene
- Types of hazards and contamination
- Food preservation, control and storage
- Personal hygiene
- Hygiene of equipment and premises.

Please note this course is unregulated, but it has been accredited to a level 2 standard.

All Training provided by Training with Hart has been accredited by the CPD

