

Food Safety

Learn the essentials of food safety practices and procedures here now.

No Modules: 9

Duration: 2hrs 15min

Level: Introductory

Module 1: Food Law

What's covered?

What's the point of Food Law? This video will explore what laws and legislation are in place to protect the health, safety and welfare of consumers. We will consider the main responsibilities under the Act and the consequences of breaches! We're sure you'll agree that knowing what the law says and understanding your duties is of paramount importance to you, to your organisation and to the consumer.

Module 2: Food Safety Introduction

What's covered?

In the UK, the Food Industry is massive and consumer confidence is essential for a successful business. We will consider consumer concerns and why it is important to all business involved in the preparation, processing, distribution or service of food to maintain high standards. This video looks at who is responsible for food standards in the UK and the laws in place to protect consumers and businesses. This video outlines the differences between food safety and food hygiene, as well as food hazards and the risks these pose to human health. We will consider microbiological, chemical and physical contamination of food and how the risk of food-borne illness can be prevented. Correct food storage practices will be explored to ensure that food is stored safely. It's the responsibility of all involved with food to ensure it is kept free from contamination and that it remains fit for consumption.

Module 3: Food Safety Management

What's covered?

This course will explore food safety management based on the principles of HACCP. We will look at the different stages of HACCP and how to apply these in practice. Furthermore we will examine the difference between a hazard and a risk and cover the process of risk assessment.

Module 4: Food Safety Hazards

What's covered?

This course explores hazards in relation to food safety. We will explore biological, chemical and physical contamination in the food chain and look at ways to manage the risk of exposure to each of these hazards. Furthermore we will look at who is responsible for the safety of food.

Module 5: Food Allergy

What's covered?

In this course we will explore food allergens and the consequences of food allergy on the human body. We will look at routes of exposure and cover some important allergen statistics.

Module 6: Food-Borne Illness

What's covered?

In this course we will explore food-borne illness and its consequences. Furthermore we will provide you with some vital statistics to highlight the importance of food safety.

Module 7: Hygienic Premises

What's covered?

This course explores hygiene in relation to food premises. We will examine the legal requirements for any premises responsible for the preparation, distribution and sale of food.

Module 8: Personal Hygiene

What's covered?

In this module we will look at the importance of personal hygiene and the practices and procedures that must be followed when working with food.

Module 9: Temperature Control

What's covered?

This course explores the importance of temperature control in food preparation. We will examine how both time and temperature influence the growth of bacteria. Furthermore we will look at the law in relation to temperature control and the consequences of non-compliance.