

Food Hygiene & Safety for Health & Social Care

This programme has been specifically designed for anyone who has a responsibility for handling foods as part of their role in a health or social care setting. It covers essential good hygiene practices and how to maintain hygienic premises and equipment. This programme has been mapped to the Care Certificate and CSTF standards for Health.



Key features

- A level 2 programme (as graded against the nationally accepted levels and equivalent to GCSE grades A* - C).
- One module with a multiple choice questionnaire.
- One CPD hour with a personalised downloadable certificate.
- 70% pass mark.
- Optional narration of each module for accessibility.
- Additional resources for further learning and printable modules for future reference.
- This programme has been mapped to the Care Certificate and the CSTF for health.

Programme objectives

This programme provides awareness and understanding of the importance of preparing food that is safe to eat, good hygiene practices and dealing with special dietary requirements.

1. Recognise the different types of food hazards.
2. Focus on the role that bacteria plays in causing illness and spoiling food.
3. Understand the 4C approach to avoiding hazards.
4. Learn the importance of personal hygiene and maintaining hygienic premises and equipment.
5. How to handle special dietary requirements and food allergies.
6. Learn about the different policies and procedures relevant to your organisation.



Target audience

This programme has been developed for anyone who has a responsibility for handling foods as part of their role in a health or social care setting.



Module content:

- The different types of food hazards (microbiological, chemical and physical).
- What causes foodborne illness and the symptoms of food poisoning
- The role that bacteria play in causing illness and spoiling food
- How to control food hazards using the 4 C approach
- Spot the hazard interactive game to embed knowledge
- Best before and use by dates
- Personal hygiene and correct handwashing technique
- Fitness for work
- Food allergies and special dietary requirements
- Handling food gifts
- Preparing food for domiciliary care
- HACCP
- Sources of further information.



Why choose us?

“ The courses are a very practical and cost effective way of staff accessing training on a wide variety of subjects. The courses use a variety of formats and exercises to vary the learning, maintain interest and reinforce subjects. It's also great that the courses are continually being updated, either with new content or new features, such as videos and animations. ”

Dave Cartlidge, Training Manager, Wrixon Care



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