

COURSE OVERVIEW

Food Safety handlers

TIFS-104



Food safety and quality are crucial in protecting both customers and staff, as selling food that is unfit or of poor quality can lead to illness, legal action, and significant reputational damage.

Poor hygiene practices not only risk prosecution under food safety legislation but also undermine consumer trust, reduce profitability, and erode employee confidence in the organisation.

Module 1: Bacteria

Food Safety and quality are essential to maintaining the confidence and safety of your customers.

- Bacteria and food poisoning
- Four factors of bacterial growth
- The importance of temperature

Module 2: Personal Hygiene

Maintaining personal hygiene is crucial in food safety to prevent contamination, reduce the spread of pathogens, and ensure the production of safe and healthy food for consumption.

- Common sources of food poisoning
- Personal Protective Equipment
- Handwashing
- Reporting Illness

Module 3: Cleaning and Contamination

Dirty premises are unpleasant workplaces and will cause your business to lose customers. Cleaning is essential to remove waste food, grease and dirt, which can harbour bacteria and attract pests.

- Cleaning as you go
- Contamination
- Cleaning and Disinfection
- Refrigeration Rules

Suitable for:

Everyone who works with food but does not directly prepare or cook food. Retail staff, Restaurant Hosts, Take Away delivery drivers, and Volunteers.

Skills achieved:

- Food Safety Handlers (Basic)

Related Resources:

- Food Hygiene Assessment
- Allergens Risk Assessment
- Allergens Audit
- Cleaning Plan Audit
- Food Safety Kitchen Audit
- Freezer Temperature Check Audit
- Kitchen Knife Safety Audit
- Daily Check Goods Delivery HACCP Audit
- Daily Check Food Preparation & Thawing Audit
- Daily Check Cooking & Temperature Audit
- Allergy Awareness Checklist
- Food Safety Incident

Benefits:

The Delegate will receive a Total Quality Assured (TQA) certificate of achievement upon successful completion.

Estimated Time:

35 Minutes

Related Courses:

- Meat Slicer Safety
- Kitchen Knife Safety
- Food Allergies and Intolerance
- Essentials of Cleaning and Disinfecting
- First Aid Awareness