



# Basic Food Hygiene Certificate



## Introduction

This course has been designed to address the food safety and hygiene needs of the catering, hotel and retail sectors. It aims to meet the requirements of food safety law which states that food handlers must be “trained in food hygiene matters commensurate with their work activities”.

The course is equivalent to the Level 2 CIEH Food Hygiene Training Certificate.



## Course Duration

SSG offer this course over one-day.



## Who Should Attend

Designed for anyone working in the catering, hotel, travel, leisure or retail setting where food is prepared, cooked and handled.



## Course Programme

- Food hygiene and safety law.
- Food hygiene and safety hazards
- Refrigeration, chilling and cold holding
- Cooking, hot holding and reheating
- Principles of safe food preparation and storage
- Food premises and equipment
- Personal hygiene and sickness
- Cleaning, disinfection and pest control
- Use of Hazard Analysis and/or the “Safer Food Better Business” Food Safety Management System



### Certification and Assessment

Delegates will be assessed through a multiple-choice style question paper. Successful delegates will receive SSG certification.



### Suggested Follow on and Complementary Courses

- Basic Food Hygiene Refresher
- IOSH Working Safely