



Course Overview

This course is aimed at anyone working in a role that regularly involves contact with food in a social care setting and also anyone responsible for managing people in these roles. It can be used as part of induction, to raise awareness, as a refresher or as a foundation course to meet CQC's requirements.

Course Content

1. Understanding food law
2. What is food poisoning?
3. The impact of food poisoning
4. Managing food poisoning
5. Bacteria in food
6. Viruses and parasites in food
7. Chilling
8. Cooking
9. Cleaning
10. Cross contamination
11. Freezing and defrosting
12. Hazard Analysis and Critical Control Points (HACCP)
13. Personal hygiene
14. Food allergies
15. Waste control
16. Pest control

Course Duration

 1 hour

Developed in partnership with a food safety expert.

Accessibility

To change your accessibility settings or translate the course into another language, sign into your Click account before taking this course.

Assessment and Certification

Sign in to your Click account before you take this course to take the assessment and immediately access/download your certificate upon successful completion.

Quality Marks