

Food safety is essential to any business that is dealing with the sale or production of food and/or drink to the public. With approximately 70,500 reported cases of food poisoning in England and Wales in 2003, food safety and hygienic controls are paramount in preventing anyone from becoming another statistic.

A business thrives on good reputation and none more so than a food business. Therefore Food hygiene training is an essential element of the management of food safety within any food business. The controls that are required to maintain food safety are more often time and effort rather than financial.

These elements include close monitoring of hygienic practises such as cleanliness, storage of food, equipment and chemicals, temperature control and personal hygiene. All of these controls are covered in Food Hygiene Training.

*The syllabus includes:-*

Food Safety (food hygiene, hazards, responsibilities)

Personal Hygiene

Cleaning

Contamination



This half-day course is designed to give all food handlers an appreciation of the fundamentals of good food hygiene.

The training programme has been developed to allow courses to be tailored to meet the needs of staff working in catering, manufacturing or retail environments.

### **Assessment method**

15 multiple choice question examination

### **Cost**

£325.00 + vat this covers instruction for groups of up to 14 students at a time.

We may be able to train additional numbers by negotiation.

In addition there is a £15.00 + vat CIEH certification charge per student.

Crusader House, Centurion Way, Crusader Park, Warminster, Wiltshire BA12 8BT

t: 01985 843100 • f: 01985 843103

e: [info@aid-training.co.uk](mailto:info@aid-training.co.uk) • [www.aid-training.co.uk](http://www.aid-training.co.uk)

Director: P.Hosking • Company Secretary: D.Bell • Reg. Office: As above • Reg. No: 5744568 VAT Reg. No: 768 5855 63

