



ELECTROVISION

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IOSH Food Safety for Catering

Food Safety for Catering

Module 1 Introduction to Food Safety

Food Safety and why it is important

Module 2 The Law and Food Safety

Food businesses and food handlers
Reporting record keeping and training
Understanding the principles and risks

Module 3 Safety Hazards and Risks

Hazards and risks
Food safety hazards, their sources and effects
Understanding bacteria
How food safety risks arise

Module 4 Controlling Food Safety Risks

Temperature control
Refrigeration, Chilling and Cold holding
Cooking, hot holding and re-heating
Food preservation and storage

Modules 5 Controlling Food Safety Risks

Food handlers and personal hygiene
Work areas
Food premises and equipment
Pest control
Allergens

Duration 6-7 Hours

Price-

One candidate £55 + VAT
10 candidates £45 each + VAT



Food Safety for Catering Refresher Course

A 1-2 hour summary of the full Food Safety for Catering course.
Successful completion results in the award of a certificate.

Price- one candidate £29 + VAT, 10 candidates £26 each + VAT

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