

# Food Safety & Hygiene

Pass Point Training  
Ltd

Suite A4  
Allied Business Centre  
1 Potter Place  
West Pimbo  
Skelmersdale  
Lancashire  
WN8 9PW

Tel: 08450 727 247  
[info@passpoint.co.uk](mailto:info@passpoint.co.uk)  
[www.passpoint.co.uk](http://www.passpoint.co.uk)

## Summary

- One day course
- Skills should be refreshed at regular intervals to remain current

## Course Description

The Food Hygiene and Safety course is suitable for any establishment where food is prepared and served. Looking closely at bacteria, viruses and contamination which can occur in the kitchen, the participant will gain a better understanding of preventing food poisoning.

### Course content:

- Food Poisoning
- Food Safety
- Hazards Caused by Contamination
- Bacteria & Bacteriology
- Viruses
- Types of Food Poisoning
- Temperatures
- Prevention of Contamination
- Preservation
- Storing Food
- Design of Premises
- Personal Hygiene & Protective Clothing
- Cleaning & Disinfection
- Food Safety Management System & HACCP
- Pests & Control
- Food Legislation

*Call us direct for available dates  
and possible discounts for  
multiple candidates or if you  
have any queries.*

**08450 727 247**



Pass Point Training Limited  
Registered in England & Wales 07048123

