



BULLSEYE

FOOD

MARKETING

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Course: Basic Food Hygiene for SMEs – Level 1

Duration:

1 day

Who Should Attend:

Management and staff in SME food businesses, anyone involved in food production or preparation.

Description:

Our Basic Food Hygiene (Level 1) training course is designed to introduce participants to the basic principles of food safety and hygiene.

The syllabus for this one-day course is based on the HACCP criteria set down by the Food Safety Authority of Ireland's '[Guide to Food Safety Training, Level 1](#)'.

On completion of this food safety-training course, attendees will have an understanding of their responsibilities under food safety legislation, an awareness of best work practices and will be able to identify the risks and hazards in food preparation.

Topics:

- The purpose of HACCP
 - Legal controls intended to prevent or reduce the risk of unsafe food
 - The main food safety offences and principal regulations governing hygiene, the use of additives and prevention of contamination
 - Food poisoning – understand how it occurs and the main causes of food contamination
 - The importance of correct storage, preparation, handling and cooking of food
 - The legal responsibilities of the food worker
 - The structural requirements of a food premises
 - Recognise a pest infestation and learn how to control it
 - The importance of cleaning and cleaning schedules
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