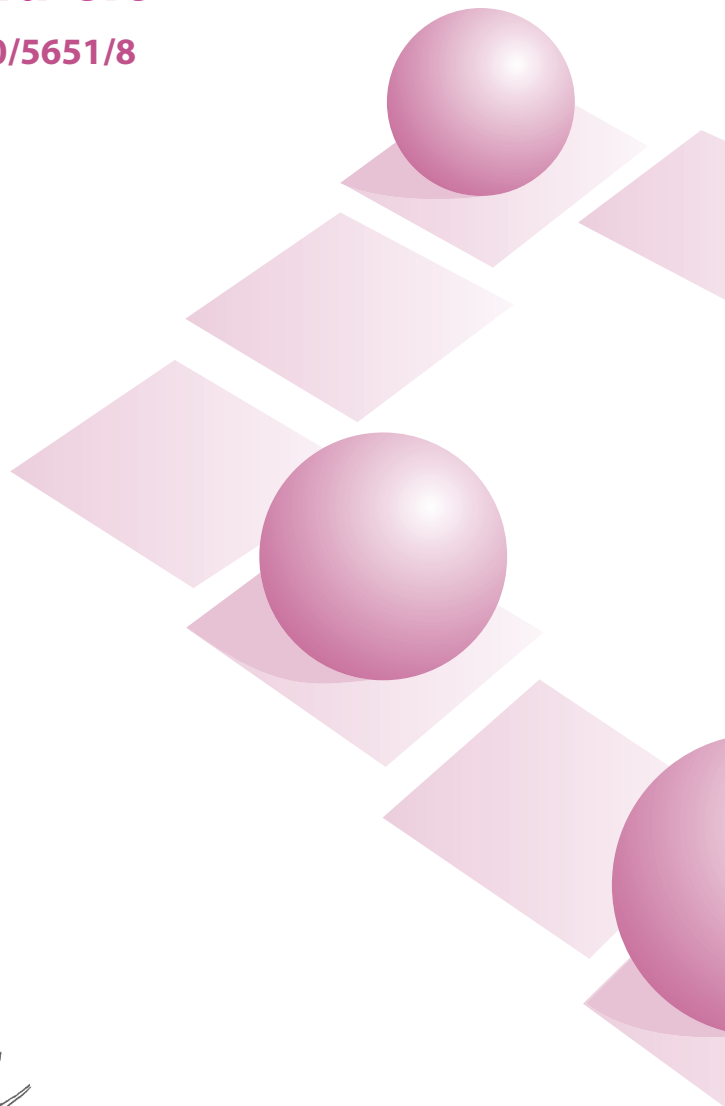


• Foundation Certificate • in Food Hygiene

• A one-day nationally recognised
• hygiene qualification
• for all food handlers

• Qualification Number 100/5651/8

• Course Syllabus



Foundation Certificate in Food Hygiene

Introduction

It is of crucial importance to the future well-being of the food sector and its customers that a high level of hygiene is achieved in its operations. Most authorities recognise that a reduction in the number of food poisoning cases will only be achieved by the proper training and certification of food handlers.

Food & Drink Qualifications (the industry's awarding body) has produced this hygiene certificate at the foundation level, which is dedicated to the needs of the food supply chain. It is designed to give workers in food and drink manufacturing an appreciation of good food hygiene practice.

Centre Approval

The Foundation Certificate in Food Hygiene may only be offered by organisations (food businesses, colleges, training centres etc) or individuals approved and registered by Food & Drink Qualifications Awarding Body. An approved organisation/individual will be termed a "Centre". For further information on the procedure and criteria for approval as a Centre, contact Food & Drink Qualifications.

Course Structure

All candidates take the Core, including HACCP awareness, unit to achieve the certification. The training programme must cover the syllabus and should involve tutor contact time of at least 8 hours (including review and assessment). This time is a minimum, and it may be necessary to extend the hours of tuition according to the needs of the trainees. Centres are permitted to devise their own course structure to suit local conditions.

Centres are provided with a training package which contains:

- ▶ Trainer's guide
- ▶ Candidate support notes
- ▶ Candidate support booklets
- ▶ PowerPoint presentation on disc

Candidate Registration

All food handlers can take the training. No specific educational qualifications are required. Trainers are responsible for ensuring that training methods and materials are appropriate for the candidates.

Assessment

Assessment is by means of a multiple choice 30-question test paper. There is no set time limit, although a minimum of 45 minutes is recommended. The test may be conducted orally, at the discretion of the tutor. A candidate must achieve 20 correct answers to achieve certification.

Unsuccessful candidates may re-sit the test paper on payment of the appropriate fee.

Successful candidates will be awarded the Foundation Certificate in Food Hygiene.



Core Module

At the completion of the core module, the trainee will be able to:

- ▶ Appreciate the potential for food to cause harm, and the nature of food borne illnesses
- ▶ Understand the consequences of poor food hygiene, and the food handler's role in maintaining food safety
- ▶ Understand how food can become contaminated by physical, chemical or bacterial agents
- ▶ Recognise the signs of food spoilage
- ▶ Describe the common bacterial causes of food-borne illness
- ▶ Appreciate how good premises design and construction can assist cleaning and prevent contamination
- ▶ Understand how foods can be preserved to lengthen shelf life and maintain safety and quality
- ▶ Comprehend the main aspects of legislation covering food premises in the UK

Under that food safety can be improved and maintained by applying the following main controls:

- ▶ Prevention of contamination
- ▶ Temperature control
- ▶ Cleaning and disinfection
- ▶ Personal hygiene
- ▶ Premises design and construction

Understand the principals of separation of foods and processes to prevent cross contamination

- ▶ Understand how foods become contaminated, and the sources of contamination including raw foods, humans, pests, soil, dust and refuse
- ▶ Appreciate that temperature control can reduce bacterial multiplication, and that the time during which food is in the danger zone must be minimised
- ▶ Understand how foods are processed to destroy bacteria or minimise multiplication, including heat treatment and low temperature processes
- ▶ Understand the terms cleaning, disinfection, sterilising and sanitising, and where and how cleaning and disinfection routines should be carried out

Explain the good personal hygiene practices concerned with:

- ▶ Protective clothing
- ▶ Illness reporting and first aid precautions
- ▶ Hygienic hand washing
- ▶ Jewellery and hair coverings

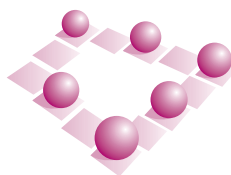
HACCP Awareness

At the completion of this module, the trainee will be able to:

- ▶ Explain the benefits of a HACCP study
- ▶ Appreciate that HACCP involves a set sequence of steps resulting in a clear plan for controlling food safety
- ▶ Give examples of food hazards familiar to the candidate's own workplace
- ▶ Describe typical controls for common food hazards
- ▶ Explain or give examples of what a Critical Control Point is
- ▶ Give examples of monitoring and recording activities
- ▶ Explain the consequences of a Critical Control Point not being properly controlled
- ▶ Describe the importance and purpose of records
- ▶ Understand that HACCP plans need to be updated periodically



Food & Drink Qualifications is the industry's own
awarding body



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