

What is the Basic Food Safety Certificate?

It is a legal requirement in England and Wales that anyone who prepares or serves food and/or drink must receive training on food safety.

This is a legal requirement and employers must provide this training. They may be asked to prove that this has been done, by Environmental Health Officers. The Basic Food Safety Certificate Course covers all of the required training and knowledge. Delegates who are successful in the short examination at the conclusion of the course will receive the Basic Food Safety Certificate to confirm the training and their success.

How long is the training course?

Our Basic Food Safety Certificate Course is delivered and examined over a period of three to six hours. At the end of the course, delegates will take a short multiple-choice examination comprising 30 questions covering all aspects of the course and specific elements of food safety law.

All delegates will receive a course handbook, which covers all the information needed for the exam and serves as a point of reference for the future.

Where can I take the qualification?

We are delighted to deliver these courses at our clients venue if needed. Often, we will be asked to deliver courses for **all** staff working at a premise and it is far easier for us to visit the premise to deliver the training rather than expect delegates to travel to us. This also means that we can deliver this training at a time suitable for our client. Alternatively, we have 32 training centres across the UK at which we offer the Basic Food Safety Certificate qualification. Courses are run regularly at each venue throughout England and Wales. To find the nearest centre to you, check our course dates on our website at www.ice-training.com or call our office on **07975706576**, alternatively you could email us at info@ice-training.com

What does this qualification cover?

The Basic Food Safety Certificate Course covers the following areas:

- ***Introduction to Food Safety***
- ***Introduction to food hygiene and food poisoning***
- ***Food Safety Law***
- ***Legal Requirements***
- ***Food Hazards***
- ***Contamination***
- ***Sources of microbiological, chemical and physical hazards***
- ***Bacterial Growth***
- ***Storage and Temperature Control***
- ***Refrigeration of Foods***
- ***Handling chilled and frozen foods***
- ***Heating and reheating of foods***
- ***Handling and holding Hot foods***
- ***Food Handlers***
- ***Personal Hygiene***
- ***Storing Foods***
- ***Cleaning Processes***
- ***Pest Control***
- ***Premises and Equipment***
- ***HACCP***
- ***Enforcement***

Who should take this qualification?

Anyone who works in any premise, venue or site where they handle, prepare or serve food and/or drink.