

Introduction

Good manufacturing processes are essential to the production of safe food. Employees, whatever their job role, must understand why they are being asked to achieve certain standards and perform at a high level. Without understanding this, no one will perform to the required standards consistently.

Who it is for

This course is for all employees who work in the manufacturing of food whatever their job role. In today's food manufacturing environment, even a small chance of failure is too high and could become a threat to consumer safety. This course is the standard requirement for employment in the food manufacturing sector.

Course aim

The aim of this course is to ensure food manufacturing processes are undertaken to a high standard of food safety. Food hygiene training is compulsory for all who work in food.

It is recommended as a pre-requisite for those wishing to go on to the **Level 3 Award in Supervising Food Safety**.

Course content

This online course is divided into the following 5 modules:

1. The Importance of Food Safety
2. The Importance of Personal Hygiene
3. Safe Cleaning and Use of Chemicals
4. Food Safety Hazards
5. Temperature and Storage Control

Course duration

The average time required to complete the learning is approximately **2 - 3 hours**. However, the course is designed to go at the pace of the learner and can be completed in more time if needed.

Assessment

The online assessment for the course consists of **30 multiple choice** questions. To be successful, candidates must achieve a **75% pass mark (23 or above)** to obtain the certificate.

Certification

On successful completion of the assessment, the candidate will be able to print/save their certificate. In addition to this, an email is sent to the candidate containing a link to the certificate.

This is the simplest, most convenient way to achieve compliance.

Also, a QR code has been added to the certificate, which can be scanned by a smartphone to establish the certificate's validity.

For further information relating to this or any of our online courses, contact:

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