

Introduction

Food, in order to be safe to eat, must be packaged in clean and hygienically safe food packages, that are free from contamination and cross-contamination. Similarly, much of the legislation that covers food also covers food packaging, yet few available online courses cover this important category of training.

Who it is for

This course is specifically aimed at those who work in the food packaging industry.

Course aim

The aim of this course is to give a good following and maintaining high standards of hygiene in the packaging of food in the manufacturing industry.

Course content

This online course covers the following topics:

- Legal compliance
- HACCP
- PPE
- Personal hygiene
- Cleaning chemicals
- Cleaning procedures
- Pest control
- Food safety hazards
- Physical contaminants
- Chemical contaminants

Course duration

The average time required to complete the learning is approximately **2 - 2 and a half 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. In order 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 e.mail 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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