

### Introduction

When managing or supervising food production in factories, hotels, restaurants or any commercial outlet, it is our legal duty to understand food safety and how we control the multiplication of bacteria. This course identifies what bacterium need to multiply and shows how they can be controlled to harmless levels for the consumer by removing the basic necessities they depend on.

### Who it is for

This online course is designed specifically for managers, supervisors and those responsible for the safe production and handling of food in the food producing environment.

### Course aim

The aim of this course, is to give those responsible for the safe production of food the relevant level of knowledge required to establish effective procedures and food safety systems, whilst ensuring the HACCP (Hazard Analysis Critical Control Point) prerequisite for disinfection is effective.

### Course content

This online course covers the following topics:

- The importance of disinfection and hygiene in the food industry
- Organisms and micro-organisms
- What bacteria needs to multiply
- How to control bacterial multiplication
- Different types of bacteria including harmful and 'friendly'
- High risk foods
- Cleaning procedures
- What allergies are and the importance of preventing cross-contamination
- The importance of colour-coding
- An introduction to HACCP
- What PPE is required for specific tasks in the food industry
- How to clean and disinfect effectively

### Course duration

The average time required to complete the learning is approximately **2 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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