

### Course Overview

This CIEH Induction into Safety in the Food Premises has been developed to raise awareness of key food safety and health & safety issues for particularly those who are entering the food premises for the first time. This course provides a basic awareness of key safety issues and the role everyone should play in keeping themselves and others free from harm in the workplace.



This course provides for all the core aspects of Food Safety and Health & Safety and covers all the main training outcomes such as:

- ✓ Hazards and Risks in Food Premises
- ✓ HACCP Principles in Food Safety
- ✓ Temperature Controls to ensure Safe Food
- ✓ Personnel Hygiene
- ✓ Safe Storage of Food & Managing Food Spoilage
- ✓ Cleaning in the Food Premises
- ✓ Pest Control in the Food Premises
- ✓ Hazards and Risks in the Workplace
- ✓ Safety Signs and working with Machinery
- ✓ Working Safely with Vehicles and Noise
- ✓ Working Safely at Heights
- ✓ Safe Manual Handling
- ✓ Fire and Electrical Safety
- ✓ Working Safely with Hazardous Substances
- ✓ What to do in an Emergency



### Why is this Training Important?

Everyone who works with food has a special responsibility for safeguarding the health of consumers and ensuring that the food they produce or serve is perfectly safe to eat. This course will ensure all your staff meet this standard.

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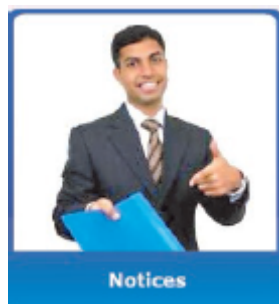
### Learning Outcomes

- ✓ Understand the basic requirements of Food Safety and Hygiene
- ✓ How to keep clean and hygienic
- ✓ How to keep the work areas clean
- ✓ The role an individual plays in reducing contamination
- ✓ Identify key Food Safety issues
- ✓ Understand the Importance of Health & Safety in the Workplace
- ✓ Identify the Hazards and Risks related to the Workplace
- ✓ Understand Workplace Health & Safety Procedures



### Final Assessment

The examination follows industry standards. Users are given a 20 multi-choice question range from a knowledge bank of questions. The user must ensure that they get 15 correct answers in order to obtain a certificate (75%). For all those trainees who reach the pass mark CIEH certificates can be generated in real time and can be printed off immediately.



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