



## Food Safety Awareness - H110

Are you looking to complete a food safety course online? This course will give you the knowledge you need to understand the key aspects of food safety and will increase your awareness of the risks and diverse health issues relating to food safety. You will learn about hygiene, food poisoning, food safety responsibilities, illnesses, contamination and protective clothing and equipment that is necessary when preparing food.

### COURSE DETAILS

This course covers the legal elements of food safety preparation and the procedures that can be used to demonstrate good practice when preparing food, to ensure high levels of food safety are achieved. You will learn about the principles of food contamination and prevention techniques, the symptoms of food poisoning, the restrictions for handling food after an illness, and the importance of time and temperature when preparing food.

### ASSESSMENT METHOD

Online learning materials with online assessment

### ADDITIONAL INFORMATION

- Learn from your own home, in your own time
- Access to award-winning learning and assessment materials.

### WHERE CAN I PROGRESS TO?

Principles of Weight Management

Understand the Principles of Exercise and Fitness

## WHEN DOES THIS COURSE RUN?

CAMPUS	STARTS	ATTENDANCE	COURSE CODE	PLANNED TIME TABLE
	17th Jun 2021	Flexible	H110N001	
<p><b>If you are aged 19 or over:</b></p> <p>Fee : £30.00</p> <p>Please note, there are no discounts for this course.</p> <p><i>The fee quoted is for the academic year 2020-21.</i></p>				

For advice and guidance, please contact Student Services via our [online enquiry form](#)

This information was current on 17th June, 2021 and may be subject to change.