





FOOD SAFETY LEVEL – 1

This online course is suitable for those working in a catering environment who are not directly involved in the preparation or handling of high-risk foods, but work in an environment where food is handled elsewhere or only deal with low-risk foods. It is also ideal for those working with pre-packaged or wrapped food.

 <p>Areas Covered</p>	 <p>Who is it aimed at?</p>
<p>Introduction to food safety Microbiological hazards Food poisoning and its control Contamination hazards and controls Safe handling and the storage of food Personal hygiene Food pests and pest control Cleaning and disinfection</p>	<p>This food safety training course is suitable for those working in a low-risk catering environment or for keen home-cooks who would like to understand more about food safety and hygiene</p>
	<p>Learners will receive a Highfield e-learning completion certificate, which is downloadable upon successfully finishing the course.</p>
	<p>Our e-learning is available to use on multiple platforms such as tablets, PC's and laptops. All you need is a good internet connection. Learners simply log on to the Ubiqube Learner Management System (LMS) and work their way through the course, along with the scenarios that provide them with real-life context.</p>

Why Choose Ubiqube Safety Consultancy E-learning?

We make the most complex of subjects easier to digest through media and content-rich exercises that motivate and engage learners. All our e-learning uses interactive exercises and gaming combined with media-rich content, interactive scenarios, and relevant photography and illustrations. Content is provided by industry-leading experts. What that means for your learners is stimulating and engaging content they will respond to and, most importantly, remember.

Key Details



Prerequisites: No prior Knowledge Needed

Assessment: Multiple Choice Questions

LMS: Yes

Compatibility: Laptop/ Desktop/ Tablet

