

THE NEED FOR TRAINING

Every year there is a large number of reported cases of food poisoning. Apart from the personal implications of serious illness or even death, the owners of premises implicated in food poisoning will lose time and business. Food handlers who contravene food legislation may be prosecuted and an outbreak of food poisoning could cost companies responsible thousands of pounds in damage claims.

Training encourages owners and staff to adopt efficient, cleaner, safer practices and explains the reason they are necessary. In addition the course is available at a very modest cost.

THE COURSE

This nationally recognised course (formerly the Basic Food Hygiene course) is designed to give food handlers a basic appreciation of the fundamentals of good food hygiene practice and is given by experienced environmental health officers.

All candidates who successfully complete the course are presented with a certificate and obtain registration with the Chartered Institution of Environmental Health (CIEH). They remain registered even if they change their place of employment.

COURSE CONTENT

The course is run in an informal and friendly manner and covers following points from a useful and practical standpoint;

- The need for food hygiene
- Preventing food poisoning
- Personal hygiene
- Design of food premises and equipment
- The principals of cleaning
- Storage, preparation and display of food
- Pest control
- The law

A variety of videos, slides and practical demonstrations are used and each candidate will receive a handbook to compliment the course. A short multi-choice test paper is taken at the end of the course.

FEEES

The cost of the course is **£50** per person **NO VAT, payable in advance**. This covers registration, tuition, course workbooks, examination fees and a certificate.

Please note, cancellations will incur full payment.

Candidates must bring 2 passport photos on the 1st day of the course. If these are not provided they will not be accepted onto the course.

THE CIEH LEVEL 2 AWARD IN FOOD SAFETY IN CATERING

BOOKING FORM

Dates of course:

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Company:

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Contact Name:

Address:

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Type of Business:

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Telephone No:

Names of staff attending course:

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I understand that if I cancel a booking, I will incur the full cost of the course.

Signed:

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(See 'Booking Information' section for more details)

WHEN AND WHERE

The course is held regularly at the Civic Centre, St Albans, from 9.15am – 1.00pm over two days. Telephone **01727-819455** for the dates of the next course.

BOOKING INFORMATION

To ensure a place, please telephone to make a provisional booking and return this form with your payment as soon as possible prior to the course to:

Level 2 Award in Food Safety in Catering, Environment & Health,
St. Albans City & District Council,
Civic Centre,
St. Peter's Street,
St. Albans,
Hertfordshire, AL1 3JE.

We will then confirm your booking by letter.

Please make cheques payable to:

'St. Albans City & District Council'.

We are unable to accept payment by cash.

If any candidates require extra assistance eg. an oral examination, **please inform us when booking.**

Upon request, workbooks and test papers are available in various foreign languages.

CUSTOMISED COURSE

A course can be run at your own premises (for a minimum of 10 people) or alternatively at the Civic Centre in St Albans, and can be tailored to your own requirements. Some training literature may be available in foreign languages eg Bengali, Chinese, French, German, Italian, Spanish and Urdu.

Should you wish to discuss the options available or just need some general advice on food hygiene or training, please do not hesitate to contact us on St Albans 01727-819455.



Textphone users only 01272 819570

Level 2 Award in Food Safety in Catering

*Chartered
Institute of
Environmental Health*