



Food Hygiene

The syllabus includes, for example:

Legal duties	Food preparation
Food policy	Food cooking
Poor food hygiene	Temperature probes
Good food hygiene	Food cooling
At risk groups	Food holding
Food hazards	Food re-heating
Bacteria	Food serving
Pathogenic bacteria	Personal hygiene
How bacteria multiply	Hand washing
The Danger Zone	Tackling pests
Types of contamination	Food premises
How to prevent bacteria multiplying	Food equipment
Keeping out of the Danger Zone	Food boards
Food deliveries	Cleaning
Food storage	Disinfecting
	Managing waste