

Food Hygiene

This course provides an introduction to hygiene standards and procedures laid down in food legislation. You will be taught on the development, implementation and maintenance of control procedures based on the HACCP principles and how they can be generally applied by the food and feed industries.

Food Hygiene consists of the following modules:

- Hygiene enforcement consistency
- Hygiene intervention techniques
- Food hygiene interventions
- Illegal meat
- Intervention risk taking
- Food supplements
- Food contaminants
- Food standards consistency
- Understanding Food Law
- Associated food hazards and contamination
- Food preservation, storage and temperature control
- Personal hygiene
- Good hygiene practice
- Food Safety Management Systems
- Hazards Analysis and Critical Control Point (HACCP)
- Common Food pests and control

Programme Aims and Learning Outcomes

Aims

- To equip students with a thorough understanding of the HACCP principles and how they can be generally applied.
- To outline the importance of food safety procedures, risk assessment, safe food handling and behaviour
- To establish the significance of personal hygiene in food safety, including its role in reducing the risk of contamination

Learning Outcomes

On completion of this course students should be able to:

- Describe the importance of food safety procedures, risk assessment, safe food handling and behaviour.
- Outline the importance of pest control.
- State the sources and risks to food safety from contamination and cross contamination to include microbial, chemical, physical and allergenic hazards.
- Explain how to deal with food spoilage including recognition, reporting and disposal.

Teaching and learning strategies

The course is delivered through a multidisciplinary programme consisting of:

- i. Formal lectures/workshop, seminar and small group sessions.
- ii. Evaluation of candidates' knowledge of food hygiene.