

Train your staff : Fundamentals of Food Hygiene

one-day course

tel
0845 299 4049



This course is for anyone involved in preparing, cooking, or serving food. The course can help your organisation comply with legislation, in particular the Food Hygiene Regulations 2006. Good food hygiene can mean safer food, fewer complaints and reduced costs.

The Fundamentals of Food Hygiene course is suitable for staff training on your own premises. We also run courses at our London training centre.

The course is nationally recognised and a certificate from the Royal Society for Public Health is awarded to all those who attend.



Includes :

- Introduction to Food Hygiene
- How to prevent food contamination
- Food storage and temperature control
- Dealing with pests commonly found in food areas
- Cleaning and disinfection
- Food safety law and how it affects you
- Questions and answers
- Multiple-choice exam



£135.00 per person at our training centre.

See dates below.

£690.00 for a group of up to 12 persons on your site.

Call us on **0845 299 4049** to arrange dates.

All prices include VAT

book now :
0845 299 4049

2010 DATES AT OUR TRAINING CENTRE

January	18th	Monday
March	8th	Monday

tel : 0845 299 4049

LOCATION

94 Judd Street
London
WC1H 9PS