

Certificate in Food Hygiene

This module gives participants an understanding of the effects of poor hygiene and provides them with the knowledge of how to implement good food hygiene working practices.

It covers:

- Introduction to food safety
- Cleaning and disinfection
- Food pests
- Premises and equipment
- Food safety and Control

The module is of 6 hours duration followed by a multi choice question paper, candidates passing the paper will be awarded a Certificate in food hygiene

To remain valid the certificate in Food hygiene must be renewed every three years.