SOCIAL CARE TV ONLINE TRAINING

Certificate

IN

FOOD SAFETY

The following person completed the above training, online, through social-care.tv on January 29th 2026

Petrisor Luminita

and achieved 84%

THIS COURSE SYLLABUS INCLUDES:

- Introduction to food safety
- Food safety legislation
- Policies and procedures
- Food safety inspections
- The Food Hygiene Rating Scheme
- The Food Hygiene Information Scheme
- HACCP
- Food traceability
- Receiving food deliveries
- Personal hygiene
- Hand washing
- Clothing
- Chemical contamination
- CoSHH
- Physical contamination
- Pests and pets
- Waste management
- Allergenic contamination
- The 14 main allergens
- Allergic reactions and anaphylaxis
- Microbial contamination
- Pathogenic bacteria
- Binary fission
- Food poisoning
- The 4 C's of food hygiene
- Cross contamination
- Colour-coded equipment
- Effective cleaning
- Cleaning schedules
- Kitchen equipment
- Cleaning equipment
- The danger zone
- Cooking temperatures
- Holding food
- Reheating food
- Microwaves
- Temperature probes
- Acrylamide
- Chilling food
- Freezing food
- Defrosting food
- Food storage
- Best-before and use-by dates
- High risk foods
- Signs of spoilage
- Visitors
- Food gifts

Mulberry House
www.mulho.com

CPD CERTIFIED
The CPD Certification Service

Contributes to Care Certificate Standards 8 & 15

SOCIAL CARE TV
www.social-care.tv

www.social-care.tv The professional choice for online health and social care training