



OBT

## OBT Course Outline

### CIEH FOUNDATION CERTIFICATE IN FOOD SAFETY (LEVEL 2)

<b><i>Main Aims and Key Benefits:</i></b>	The course enables all food handlers, supervisors and managers to achieve a level of competence in food safety procedures which will ensure that they are able to comply with current legislation. This will reduce potential food poisoning risks, encourage better food handling practices and promote compliance with EHO requirements.
<b><i>Course Content:</i></b>	<ul style="list-style-type: none"><li>▪ Basic bacteriology</li><li>▪ Causes and prevention of food poisoning</li><li>▪ Prevention of other types of food contamination</li><li>▪ Personal hygiene</li><li>▪ Design of premises and equipment</li><li>▪ Cleaning and disinfection</li><li>▪ Pest Control</li><li>▪ Legislation</li></ul>
<b><i>Training Methods:</i></b>	<ul style="list-style-type: none"><li>▪ Presentations</li><li>▪ Syndicate exercises</li><li>▪ Group discussions</li><li>▪ Multiple choice exam</li></ul>
<b><i>Who will benefit:</i></b>	All Food Production, Food Service and Bar Staff, their Managers and Supervisors
<b><i>Duration:</i></b>	1 day
<b><i>Certification:</i></b>	CIEH
<b><i>Training Provider:</i></b>	Progressive Training