

Food Hygiene Awareness – An Introduction

These resources provide a comprehensive learning module to understand the reasons of practical food safety procedures. They are ideally suited to a wide range of learners, as they more than fulfill the requirements of Basic Food Hygiene (NVQ Level 2) and so provide the resources to meet the mandatory requirement for all FE and HE hospitality students to obtain this qualification.

Through an understanding of the scientific reasons for a food safety the student achieves the knowledge of how to manage food safety in an operational unit and also from the large company's perspective for the implementation of HACCP, making the resource suitable for HE students to enter management roles in industry.

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Section 1. "Welcome to the Safe Food Handling Course"

Getting Started

This course is designed for persons who are preparing and handling food.

It is important to learn, as you will understand, the safe methods of handling, storing and preparing food.

There are many laws which govern the safe handling of food which must be learnt and performed.

Most importantly, you should understand why these rules have been made, for these are rules to protect your customers from suffering with food poisoning.

There are 9 other resources available in this series and they are

1. Food Allergies and Intolerances,
2. Bacteria,
3. Cleaning for Caterers,
4. Cross-Contamination,
5. Food Poisoning,
6. Hazard Analysis and Critical Control Points (HACCP)
7. Hazards,
8. Pests,
9. Toxins and Viruses.

Section 2. Why are these practices and rules so important?

Many companies apply more stringent regulations than simply those required by law, to protect customers and the business. We only want to serve quality safe food.

This course will show you how to minimise the risk of your customers to become ill. It will tell you some of the science that underlines food safety. By the end of the course you should be constantly aware of food safety and practise good habits as a daily work routine.

Section 3. Is food poisoning common?

Sadly there are more cases each year.

Every year there are more and more cases of food poisoning, most of these go unreported. Many people become ill and never tell their doctor. We are faced with new bacteria and, most dangerous of all bacteria that has become resistant to antibiotics, making it very difficult to treat.

You may have heard the discussions concerning giving antibiotics to cattle, one problem is that this can lead to bacteria becoming resistant to antibiotics. People have died from eating ready-to-eat foods such as lettuce, which have been fertilized with raw sewage and so contain food poisoning bacteria which cannot be treated successfully with antibiotics.

As most of the cases are not recorded we only see the tip of the iceberg, and the costs to the economy, businesses and individuals is ever increasing.

Section 4. Global problems are brought to our kitchen door

Bacteria and viruses are easily transported.

The bacteria *Escheria Coli* 0157 H7 developed in Latin America and so was not known in Britain until the 1990's and since its arrival it has been responsible for several deaths through cross-contamination. Due to the increase in desire for a wide variety of foods many products are imported from parts of the world where raw sewage is used as fertilizer. This can (and frequently does) lead to the dangerous contamination of food.

Yes it's very difficult to stop these dangers reaching your kitchen door, so it is all the more important for you take the correct professional measures

Section 5. Legislation

You and the Law.

Consequences of poor food hygiene;

- food poisoning
- a bad reputation
- customer complaints
- food wastage
- pest infestations
- poor working conditions
- legal actions- fines, closure, civil action

Section 6. What is the caterer's responsibility?

Know what you are doing.

The first and most obvious responsibility is knowing what you and your staff are doing.

Before you can do a professional job, you need to be taught all about food hygiene and, from time to time while you are doing your job, you need to be monitored and tutored. All professionals need this. It is vital to understand team work, for it only takes one employee to cause a major problem! As a manager you must ensure that your kitchen is always supervised by a qualified team member and that everyone is working safely.

Section 7. Benefits

Benefits of good food hygiene;

- less chance of food poisoning
- customer satisfaction
- less food wastage
- compliance with food safety law
- good working conditions
- high staff morale
- low staff turnover
- thriving business with job security

Credits

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