



Affordable Training Solutions.....



DG TRAINING INTRODUCTION TO FOOD HYGIENE COURSE

Introduction

The DG Training Introduction to Food Hygiene Course is designed principally for those who intend to be food handlers within the catering and hospitality industry. Holders of this qualification will have knowledge and understanding of their expected behaviour as responsible individuals within food safety procedures.

Guided Learning Hours

A minimum of 3 guided learning hours are required in preparation for this examination.

Form of Assessment

There is a single examination for this certificate comprising of 20 multiple-choice questions. The duration of the examination is 30 minutes. Candidates must gain a minimum of 12 marks to pass the examination.

Syllabus

- An Introduction to Food Hygiene
- Common Bacteria
- Food Poisoning and its Prevention
- Personal Hygiene
- Hygienic Working Environment
- Cleaning Practices
- Pest Control
- Food Legislation

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