

Food Handling and Hygiene (E-Learning)



At a glance...

E-Learning

Duration Notes:	1 - 1.5 Hours
Recertification Period:	3 year recommendation
Prerequisites:	Internet access through PC, laptop or tablet.

Introduction

This course will help people plan and carry out effective hygienic controls and processes when handling food.

The course also focuses on the potential risks and implications of poor control and processes.

Overview in brief

This course covers legislation and best practices when handling food and drink.

The finer details

The course covers food contamination, bacteria, temperature, food storage, hygiene, cleaning, and pest control.

Upon successful completion, a Lantra certificate of training will be available to download and print.

Enrol on this [e-learning course](#)

Who should attend?

This course is ideal for anyone wanting to learn about safe and hygienic food handling.

This is a requirement of most food production and catering businesses.



What will be covered?

The course consists of two core modules covering a variety of subjects, including:

- Food contamination
- Bacteria
- Temperature
- Food storage
- Hygiene
- Cleaning
- Pest control
- HACCP.

You must undertake both modules to successfully complete the course.

