

CITY & GUILDS FOOD SAFETY IN CATERING

8065-21

The aim of this course is to provide learners with knowledge of the parameters of basic food safety practices as relevant to the catering industry.



Course Outline

Our C&G Food Safety in Catering short course will introduce you to the Basic Food Safety Principles in the Kitchen, and includes all relevant Food Safety practices and allows you to be certified to work as a food handler.

In this programme you will learn the skills you need to gain confidence and knowledge in:

- define food poisoning
- define food hygiene
- outline hazard analysis critical control points (HACCP) practices and procedures
- identify key food safety records
- describe the design features of protective clothing for food handlers
- identify bad habits and poor hygiene practices
- identify resources/facilities and procedures for hand washing
- list the most important times to wash hands
- and more

Course Outcomes

On completion of this course, you will be awarded with a City and Guilds City & Guilds Award in Food Safety in Catering (8065-21)

City & Guilds Examinations are conducted in May and November each year at a city centre location within an approved City & Guilds centre. The centre nearest to you will be agreed prior to enrolment.



Your Student Experience

Your studies will be completed via our Learner Management System. Once registered, your student experience is accessible on any PC, most portable or mobile smart devices - meaning you can literally study anywhere, anytime to fit into your lifestyle! Our chef instructors are there to guide you throughout your programme, keeping you motivated until successful course completion.

Course Features

- Join a global community of online culinary students just like you
- Receive one on one tuition, mentoring and feedback with your Chef Instructor
- Fit your study programme into your own schedule
- Have access to all the course material required to complete the modules and assessments
- Complete your course with real skills that will help you succeed in today's competitive workplace
- Have a completed e-portfolio (online CV) and be ready to apply for the job you have always dreamed of
- Personal login to our Learner Management System
- No need to take time off to attend classes
- Access to our Hi-Contact teaching model designed to ensure successful course completion for all students

Course Duration

This self-paced programme could be completed in an average of 1 weeks. A maximum of 6 weeks is allowed to complete this course.

Course Fees

Visit our website for the latest course fee. There are also additional costs you need to be aware of and these can be found on our website.