



HCT

Progressive, Innovative & Interactive Training



Handling Food Hygienically

LEVEL 4



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QQI AWARD

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Handling Food Hygienically 4N1119

Programme Aim: This programme has been designed to enable participants to develop the knowledge and skills necessary to understand the role of employees in relation to food hygiene and safety and ensuring an understanding of how food is put at risk by chemicals, physical and microbiological hazards, cross contamination and allergens. On completion, participants will understand the safety and hygienic food handling practices including HACCP for food preparation, cleaning, waste disposal and pest prevention and will be able to outline the reasons for ensuring that correct temperatures are used in food preparation and production including procedures for recording food temperatures

Participants of this programme will:

- Be capable of completing a range of food safety documentation and records
- Understand and learn the principles of HACCP
- Understand temperature control and its importance
- Describe how pests can be controlled in and around a food premises
- Understand foodborne illness and the factors which contribute to their expansion
- Be able to explain food that is put at risk by chemicals, physical and microbiological hazards, cross contamination and allergens
- Understand your role in food safety and protective clothing requirements

Programme Content

- Understand your role and legislations
- PPE
- Chemical, physical and microbiological hazards, cross contamination and allergens
- Foodborne illness
- Pest control
- Temperature and Temperature control
- HACCP for food preparation, cleaning, waste disposal and pest prevention
- Completing food safety documentation

Specific Support Available

A range of accommodations and supports are possible according to specific needs. This programme comes with a very comprehensive manual as an excellent source of reference after the programme

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| Programme level | This programme leads to a Level 4 on the National Framework of Qualifications |
| Progression and Credit Value | This programme is also a special purpose award 4S2087 and is worth 5 Credits towards a QQI Level 4 |
| Duration | This programme will run for 3 or 4 contact days depending on the project and will require participants to complete some work in their own time |
| Who should attend this course | People seeking skills in or are looking to gain a formal qualification in working and understand HACCP |
| Required fluency in generic skills | Learners entering programmes leading to awards at level 4 will usually be comfortable reading, drafting, preparing and understanding personally relevant information, including quantitative information. Learner will also be capable of solving familiar problems well, independently and as part of a group |
| QQI Assessment | Participants who wish to achieve a QQI Component Certificate must complete 20% Skills Demonstration and 80% Exam |
| Resources Required in Order to Successfully Complete the Module | Some personal learning / study time will be required from participants. Programme packs, Assessment Briefs and some equipment will be provided as a part of the programme |
| Specific Entry/Access & Exemptions required | A learner seeking entry to a programme leading to awards at level 4 does not need a previous formal qualification. Some learners may have achieved some certification at level 3 and we would recommend they have life or work experience within the chosen programme sector |

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