

## **Course Information**

### **NCFE Intermediate Certificate in Food Hygiene and Safety**

#### **Who is the course suitable for?**

It is suitable for anyone involved in food handling, especially workers in hotels, restaurants, hospitals, care homes, schools, food processing and fast food businesses. You do not need to have any formal qualifications in order to follow this course but you will need to demonstrate commitment and motivation to work through the specially prepared distance-learning materials.

#### **Course aims**

The course aims to provide you with an in-depth programme covering all aspects of food hygiene and safety relevant to those involved in food handling.

#### **What is included in the course?**

The course will cover the following areas:

- Food safety hazards
- Food poisoning and food-borne disease
- Prevention and control of food hazards
- UK and European legislation and regulations

#### **Course delivery and assessment**

You will be provided with a series of workbooks for the programme which you can work through at your own pace and at times convenient to you. The workbooks contain the knowledge you require to progress towards achieving the qualification with activities to allow you to practise skills and test your learning.

You will work through the learning materials and complete assessment tasks at the end of each unit. Learning activities and assessments are based on a combination of knowledge and skills learned on the programme and work-based activities and experience.

This course can also be delivered as workshops in your workplace or at an identified venue.

On successful completion of the 4 units you will be awarded a certificate.

#### **Progression opportunities**

There are numerous progression opportunities, including NVQs in Food Preparation and Food and Beverage Service, RIPH Diploma in Food Hygiene and Safety and CIEH Advanced Food Hygiene.