

Food Hygiene



Food Hygiene Course and Qualifications

If you work in the food industry or handle food as part of your job, you know that it's important to demonstrate your commitment to food hygiene standards. There's no better, quicker way to do this than by taking the new online exam from **learndirect** Business. This leads to one of two different Royal Institute of Public Health (RIPH) qualifications:

- Level 2 Award in Food Safety in Catering
- Foundation Certificate in Food Hygiene

What's more, there's no need to wait for up to a month to get your exam results. With the online exam you get your results immediately!

learndirect Business also provides an online Basic Food Hygiene course that gives you the knowledge you need to sit the exam.

Who are the course and qualifications for?

The course and qualification are for anyone who works in the food industry, such as cooks, kitchen assistants, food preparers or waiters, who handle food directly or indirectly. They are suitable for employees from businesses of all sizes.

Nothing can stop you when you learn direct

What will you get from the course and qualification?

Basic Food Hygiene course

When you have completed this course, you will be able to:

- understand how good food hygiene contributes to food safety
- explain how micro-organisms cause illness through contamination
- appreciate the importance of personal hygiene and good hygiene practices
- describe current legal obligations and the consequences of non-compliance
- identify what hazards are and how they are controlled and monitored
- sit one of the following Royal Institute of Public Health (RIPH) qualifications:
 - Level 2 Award in Food Safety in Catering
 - Foundation Certificate in Food Hygiene

RIPH qualification

The RIPH qualification is evidence of your commitment to food hygiene standards, which can ensure the safety of your customers and the reputation of your business.

How are the course and exam delivered?

Basic Food Hygiene course

The course is delivered online and on CD-ROM, and uses on-screen text, audio, video and animation to help you develop your knowledge and skills. There are a number of multiple choice questions, real-life examples and practical exercises to help you test what you've learned and check your understanding. The course is introduced by James Martin, celebrity chef and host of BBC TV's *Saturday Kitchen*.

Exam

The exam is delivered online at one of our **learndirect** Business/RIPH accredited test centres.

The exam takes just 45 minutes to complete and is split into three parts:

- Introduction
- Prepare for the exam (this includes practice questions)
- The exam

You'll get an instant result, and if you're successful, your certificate will be posted to you.

How do I find out more?

For more information on the **learndirect** Business Food Hygiene course and qualifications, please contact your **learndirect** Business eCourses delivery partner.

Royal Institute of Public Health

The Royal Institute of Public Health is a public body dedicated to the promotion, practice and protection of public health, established for over 150 years. Its qualifications are directly relevant to the workplace, and are a benchmark of quality recognised by employers internationally.