



# Basic Food Hygiene Training Course

YOU NEED TO HANDLE FOOD SAFELY – WE'LL SHOW YOU THE WAY

This Basic Food Hygiene Course is a perfect introduction for staff into the world of food safety. Compliant with the Guidelines of the Food Safety Authority of Ireland the course will be of great benefit to staff involved in food handling and those responsible for hygiene in a work related environment. The course will develop best practices in your place of work.

## OHS solutions for Your business needs



### BASIC FOOD HYGIENE TRAINING BENEFITS

The viability of your organisation will be improved because it will improve your

- Efficiency
- Standards
- Waste Management
- Legal Compliance
- Corporate Image
- Staff Morale
- Staff Retention

### ADDITIONAL SERVICES

EMS & Associates can adapt the Training Material and Delivery Method of the Course to meet your specific needs.

We can offer the services of our Trainers in a Consultancy Role to advise on your Food Safety Management Systems

### EMS & Associates

Health & Safety Consultants  
& Trainers  
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### COURSE SYLLABUS

- Safe Food Handling Practices
- Ailments & Illnesses Associated
- Unhygienic Practices
- Hand Washing & Personal Hygiene
- Personal Protective Clothing
- Cleaning Processes
- Safe Food Signage

### FOOD SAFETY TRAINING BENEFITS

Food Safety Training involves providing people with knowledge and then giving them the opportunity to put the skills that they have acquired into practice. In other words it allows staff to become more skilled and therefore more productive.

### PREFERRED ENTRY LEVEL

For students to participate in the course there are no previous qualifications required.

### FURTHER INFORMATION

If you require further information please visit our website at [www.emsandassociates.ie](http://www.emsandassociates.ie) or contact us at

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E Mail: [info@emsandassociates.ie](mailto:info@emsandassociates.ie)

### COURSE DURATION

This course takes place over 3 hours. Provision is made for a 15 minute Refreshment Break. Students must attend the entire course to satisfy the certification criteria.



### COURSE ASSESSMENT

Assessment of the Students is carried out by the course tutor through their engagement on the course and their participation in the practical skills sessions.

### CLASS SIZE

To facilitate the Learning Process the maximum number of students per course is 12 persons.

### TRAINERS PROFILE

Our Food Hygiene Trainers have a wide range of experience in Food Handling Training and a broad skill base in different food handling environments together with the relevant skills and knowledge required of this specialised course.

“GOOD HEALTH &  
SAFETY IS NO  
ACCIDENT”