

# RIPH Content Certificated Level 1 & 2 Online Course in Food Hygiene & Safety

## About the Course

One of the most comprehensive, flexible and cost effective training tools available today. The award-winning Food Safety e-learning course is the ideal way for students and food handlers to become qualified in Food Hygiene and is currently available in English and Polish.



This user-friendly course displays concise instructions on the screen and leads you through ten modules containing a mixture of text, pictures, games and exercises. Each module concludes with 10 multiple choice questions. When all the modules have been covered to the required standard and a final assessment completed, the student is eligible for an accredited printed certificate confirming their successful completion of the course.

The course meets all the training material requirements at: -

- Level 1 Foundation Certificate in Food Hygiene and
- Level 2 Award in Food Safety in Catering.

The course is available as an Online Version for those with a Broadband connection or CD Version for those without internet access.

It is validated via a secure online student management system and the content is Certificated by **The Royal Institute of Public Health** and has been awarded a **Certificate of Quality and Merit**.



The course has been updated to include comprehensive sections on: -

- HACCP
- Food allergens
- Food intolerance.

It is ideal for individuals, educational establishments, the hotel and leisure industry, travel companies and the food manufacturing/retail industry. The Food Safety Interactive e-learning course is the ideal way to obtain the relevant training and certification to meet today's stringent European directives and covers the required areas from bacterial growth and food contamination through to storing, preparing, cooking and serving food safely.

## Modules Covered

- Food Contamination
- Bacteria
- Bacterial Growth
- Food Poisoning & The Environmental Health Officer
- Purchase to Storage (including HACCP)
- Kitchen Layout and Design
- Personal Hygiene
- Cleaning
- Pest Control
- Preparation to Service

## Benefits

- It is available 24 hours a day
- No tutor costs
- No travelling costs
- No additional staff costs
- Stop and start the training whenever you like.
- Fit modules into working hours, during breaks or in your own time.
- Takes between 2-4 hours to complete.
- Students gain a *recognised award* on successful completion

## Key Features

- Proven Training techniques – developed by professional training consultants
- Specially commissioned artwork to ensure that the course is simple to use and aids understanding
- Fully interactive using a mixture of games and exercises to reinforce the learning
- Learn at your own pace and repeat modules as often as needed
- No special IT skills necessary
- Combined sound and vision
- Comprehensive yet simple Management System allows Managers to add/delete and monitor student's progress.
- No limit to the number of students who can be logged onto the system
- *Recognised Certificate* on successful completion

**Accredited, Legal, Relevant, Simple and Fun to use**