



Target Audience

Care and Support staff in a variety of settings and Housing Support Teams who are providing direct care and support.

This course has been developed for all staff who are involved in preparing snacks and serving food within the setting they are working, as well as for providing advice, guidance and prompts to the people they are supporting to purchase, store, prepare and cook their own meals.

This course is delivered using a range of methods and resources including:

- ◆ Live tutor facilitation, interactive polls, questionnaires and drawing tools, scenarios for breakout groups, questioning, participation and an end of session assessment.

This course has been developed and mapped to current occupational standards, qualification frameworks and the following documents and resources:

- ◆ The Care Certificate Standard 8
- ◆ Health and Safety at Work Act 1974 Food Safety Act 1990
- ◆ Food Standards Agency: Safer Food Better Business

Course Content

- ◆ Legislation, policies and procedures
- ◆ The importance of food safety measures when providing food and drink
- ◆ Vulnerable groups and their risks including allergies
- ◆ Safety requirements when preparing and serving food and drink
- ◆ Storing food and drink safely
- ◆ Pathogens and reducing the spread of infection
- ◆ Maintaining hygiene when handling food

Learning Outcomes

After attending this course, learners will be able to:

- ◆ State the importance of food safety measures when providing food and drink
- ◆ List safety requirements when preparing and serving food and drink
- ◆ Explain how to store food and drink safely
- ◆ Give an example of how to reduce the spread of infection
- ◆ Describe how to maintain hygiene when handling food and drink

Duration: 3 Hours