



LAYC Training Scheme Basic Food Hygiene



Introduction

Aimed at giving youth and children's workers basic awareness of the importance of food hygiene and basic knowledge of Food Safety Legislation.

A practical look at cooking in your club covering risk assessment, planning and equipment issues in a food preparation setting.

Content

The course will include some theory, but is essentially a very simple and practical look at food hygiene and the Food Safety Act 1990 through discussion, a practical kitchen session and with some handouts.

Outcomes

By the end of the course participants will have:

- Gained a basic understanding of the importance of food hygiene
- Developed a greater knowledge of Food Safety Legislation
- Discussed ways of overcoming barriers to more food preparation within groups and clubs through careful planning and risk assessments