

# Food Hygiene

Know the causes of food poisoning

Know how to prevent food poisoning

Be aware of the standards of personal hygiene required by food handlers

Know how to use refrigerators and freezers

Understand stock control

Know how to dispose of waste foods without causing problems

Know common pests found in food premises and how they can be controlled

Understand cleaning procedures

Understand how the food legislation affects you

H.A.C.C.P