

## Course details

### Course title

Hygiene in the Kitchen

### Course code

Q00016023

### Course date

Start: 17/07/24

End: 17/07/24

### Number of classes

1 sessions

### Timetable

Wed 17th Jul, 10:00 to 14:00

### Tutor

Debbie Woodward

### Fee:

Free

### How you'll learn

You'll join a small group of fellow learners for classes at the venue indicated. Some materials may be provided in our virtual learning environment.

Got it!

In venue

## **Venue**

Landport Community Centre (Portsmouth)  
Charles Street  
Portsmouth  
PO1 1JD

## **Level of study**

Beginners

## **Course overview**

Hygiene is so important in food preparation. If caterers, chefs and wait staff are not adequately trained they can present huge health risks to the community. If you help out in a community or voluntary role, you may need to work with food. Understanding the safe handling of food is key to preventing infections and ensuring proper hygiene. Food safety courses are useful if you do any kind of charity or voluntary work that involves handling food. Whether you help prepare lunches at a community centre or collaborate with a food bank, this knowledge can help you ensure hygiene measures are followed.

## **Course description**

This food hygiene course gives you foundational knowledge for informal roles involving food preparation.

Food safety courses teach you important kitchen safety practices. This course covers fridge and freezer storage, personal hygiene in the kitchen, and how to handle chemicals securely. You'll also learn how to use cutting boards and implements safely to avoid accidents or injuries.

If you're considering employment in a role where food handling is necessary, this food safety course can help you decide if it's right for you. It can be a stepping stone to an accredited food hygiene qualification to prepare you for the level 2 food

hygiene exam.

There are many further study options after this course depending on your needs. If you want to learn other skills for community or volunteer work, you may enjoy a course in holding meetings or supporting children with special educational needs.

Your tutor can advise you on suitable courses if you're not sure which option is right for you.

You'll need access to the internet to take this food safety course. Your tutor will upload useful materials to Canvas, the WEA's digital learning platform.

The WEA specializes in teaching adults. We want you to enjoy your studies, and that's why our tutors take great care to create a positive learning environment.

Most of our courses are free for most of our learners. Please note that you need to get to the end of the enrolment process to see the discounts.

## **What financial support is available?**

We don't want anything to stand in your way when it comes to bringing Adult learning within reach so if you need anything to support you to achieve your goals then speak to one of our education experts during your enrolment journey. Most of our courses are government funded but if you don't qualify or need.

## **What other support is available?**

All of our digital content, teaching and learning activities and assessments are designed to be accessible so if you need any additional support you can discuss this with the education experts during your enrolment journey and we will do all we can to make sure you have optimal access.

**Source URL:** <https://www.wea.org.uk/courses/skills-life/cookery/17-july-hygiene-kitchen>