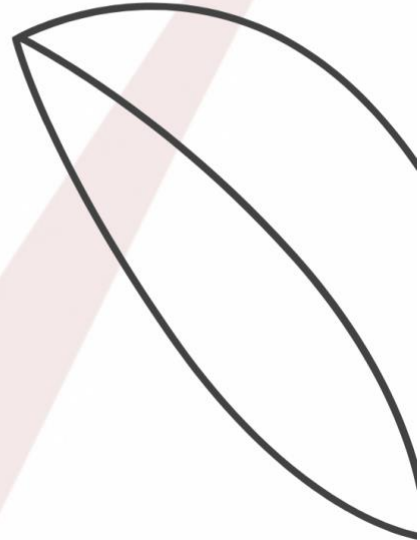
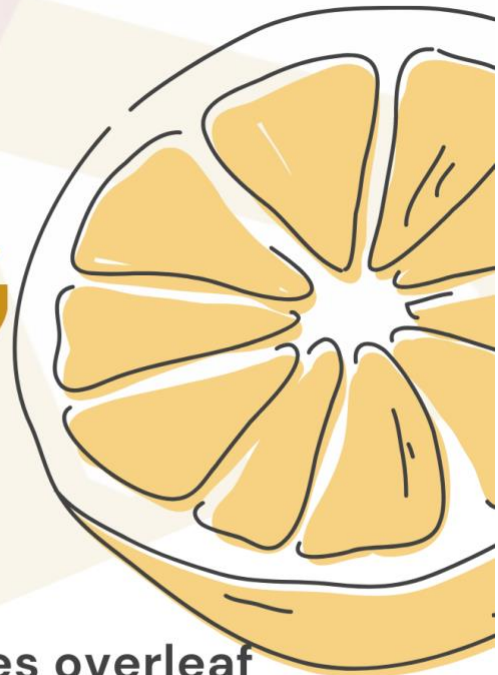


KSH SAFETY SERVICES



# Food Safety ONLINE TRAINING



Full list of approved courses overleaf

**[KSHSAFETY.COM/ONLINE](https://www.kshsafety.com/online)**



### Alcohol Personal Licence Holder

This course is intended to provide you with the knowledge you need to complete the test to become a personal licence holder. It covers all the major topics relating to UK licensing law, responsibilities and penalties for breaching these. It also looks in detail at the issue of age verification including an interactive element to support learning in this area.



### Allergen Awareness

This course covers general allergies, food allergies and food intolerances and explains the differences between them. It covers the 14 allergens controlled by legislation along with food additives and how they can trigger allergic reactions. It takes a detailed look at the symptoms of food allergies and takes in the wider picture discussing the current theories of why rates are increasing. It then finishes off by covering practical steps that can be taken to reduce the risk from allergens and also what steps can be taken both internally and externally to monitor the control measures.



### Level 1 Food Safety: Manufacturing

Food safety combines a number of practices to reduce health hazards. These include premises hygiene, personal hygiene, risk control, pest control and waste management. This level 1 course is about minimising the level of potential hazards in a food manufacturing setting.



### Level 1 Food Safety: Retail

Food safety combines a number of practices to reduce health hazards. These include premises hygiene, personal hygiene, risk control, pest control and waste management. This level 1 course is about minimising the level of potential hazards in a food retail setting.



### Level 1 Food Safety: Catering

Food safety combines a number of practices to reduce health hazards. These include premises hygiene, personal hygiene, risk control, pest control and waste management. This level 1 course is about minimising the level of potential hazards in a food catering setting.



### Level 2 Food Safety: Manufacturing

Food safety combines a number of practices to reduce health hazards. These include premises hygiene, personal hygiene, risk control, pest control and waste management. This level 2 course is about minimising the level of potential hazards in a food manufacturing setting.



### Level 2 Food Safety: Retail

Food safety combines a number of practices to reduce health hazards. These include premises hygiene, personal hygiene, risk control, pest control and waste management. This level 2 course is about minimising the level of potential hazards in a food retail setting.



### Level 2 Food Safety: Catering

Food safety combines a number of practices to reduce health hazards. These include premises hygiene, personal hygiene, risk control, pest control and waste management. This level 2 course is about minimising the level of potential hazards in a food catering setting.



### Licensed Premises Staff Training

This course is aimed at anyone that works on licensed premises and gives them an overview of key topics relating to UK licensing law, responsibilities and penalties for breaching these. It also looks in detail at the issue of age verification including an interactive element to support learning in this area.



### Introduction to HACCP Level 2

This course will start by covering some of the key terms you will need to understand before moving on to identifying critical control points and analysing some of the key hazards. It'll show you how to determine control points and how to avoid cross-contamination in the food chain. It will also cover some of the control measures that can be taken along with how to address a problem if a critical limit is breached.



### Achieving Food Hygiene Rating Level 5

This course is intended to give you an overview of how the National Food Hygiene Rating Scheme works, what the scoring criteria are and how these are assessed by the inspectors, the appeals process, the Safer Food Better Business management system, E-Coli and concludes with some practical advice for ensuring your premises gets the best score possible.



### Supervising Food Safety - Level 3

This is a detailed course that starts with basic definitions, then follows a logical path through other topics including, types of food hazards, personal hygiene, pest control, legislation, enforcement, and the design and cleaning of premises and equipment. It also discusses how to implement a successful food safety management system. There's a wide range of topics because an effective Food Safety Management System, professionally run, protects your customers, your staff, and the reputation of your company.



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[www.KSHSafety.com/online](http://www.KSHSafety.com/online)