



The Society of<sup>®</sup>  
Food Hygiene  
and Technology

## Hygiene Awareness Training Scheme



- Food Quality
- Chemical Hazards
- Microbiological Hazards
- Personal Hygiene
- HACCP
- Food Safety
- Physical Hazards
- Control
- Allergens

A tailored scheme for manufacturers,  
caterers and retailers.

Training in the right hands.





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## Hygiene Awareness Training Scheme

POWERPOINT PRESENTATION

TRAINER'S SUPPORT MATERIALS

DVD

IMAGE BANK

INTERACTIVE EXERCISES

ASSESSMENT

SOFHT NATIONALLY RECOGNISED CERTIFICATE OF COMPLETION

- ✓ Basic HACCP principles explained
- ✓ Wide range of food industry sectors
- ✓ Clarifies food handler responsibilities
- ✓ Emphasis on primary production to reinforce 'plough-to-plate' concept
- ✓ References to recent food safety legislation
- ✓ Materials can also be used for the 'Introduction to Food Safety Level 2' training
- ✓ Ideal for new starter induction

### FOOD SAFETY HAZARDS

“ The hazards which affect the safety of food can happen at any point in the food chain. ”

### PERSONAL HYGIENE

“ A high standard of personal hygiene is essential to the success of the food business. ”

### CONCLUSION

“ Food hygiene gives the public confidence in our products. ”

#### The Society of Food Hygiene and Technology

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