



Training & Assessment
in Healthcare Ltd

Training and Professional Development

Food Safety, Fluids, Nutrition, MUST & IDDSI

This half day course is designed to enable staff to understand the principles of food safety and how they should be applied in the workplace.

Also to ensure that all food handlers control food safety risks through a better understanding of food hygiene and safety.

COURSE OBJECTIVES

- To discuss the need for safe food handling, storage and preparation, (including temperature control)
- To be able to identify foodborne pathogens, illnesses, diseases and poisoning
- To be aware of Health & Safety Legislation & best practice guidelines
- To be aware of controlling food safety and Hazard Analysis
- To be aware of management of one's own personal hygiene & health
- To have an understanding of the "Danger Zone" & "High Risk" foods.
- To understand the need for appropriate and adequate cleaning, disinfecting, refuse collection and pest control
- To gain awareness of Care Certificate Standard 8 Fluids & Nutrition and Regulation 14: Meeting nutritional and hydration needs
- To gain a basic awareness of the Malnutrition Universal Screening Tool (MUST)
- To gain a basic awareness of the International Dysphagia Diet Standardisation Initiative (IDDSI)

COURSE NOTES

- This course is suitable for staff involved in the handling of food and those who have a care or support role in adult care services

COURSE INFORMATION	
Duration:	Half day
Who should attend:	Nurses, All Care/Support Workers, Managers/Seniors/CHAPS
Certification:	Certificate of Attendance
Travel Charge:	Dependent on Location

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