

Food Safety

Food Borne Illness

In this course we will explore food-borne illness and its consequences. We will uncover some vital statistics to highlight the importance of food safety. We will look at the signs and symptoms of food poisoning and methods of prevention.

In this Module

Videoscribe explainer video, with professional audio (duration: 01:58)

English Subtitles

6 Expanded learning content blocks in the module format

'Check my understanding'
5 Question knowledge check

Top Tips

1. Clean thoroughly to remove bacteria from hands, equipment and surfaces.
2. Cook food thoroughly to kill harmful bacteria.
3. Chill food at the correct temperature to prevent the growth of harmful bacteria.

