

Food Safety

Food Safety Hazards

This course explores hazards in relation to food safety. We will explore biological, chemical and physical contamination in the food chain and look at ways to manage the risk of exposure to each of these hazards. Furthermore we will look at who is responsible for the safety of food.

In this Module

Videoscribe explainer video, with professional audio (duration: 02:59)

English Subtitles

9 Expanded learning content blocks in the module format

'Check my understanding'
5 Question knowledge check

Top Tips

1. Always follow the instructions when using and storing chemicals.
2. Replace or repair damaged equipment and utensils.
3. Effective pest control will help to prevent the spread of bacteria

