

Food Safety

Temperature Control

This course explores the importance of temperature control in food preparation. We will examine how both time and temperature influence the growth of bacteria. We will look at food preservation and storage requirements. Furthermore we will examine the law in relation to temperature control and the consequences of non-compliance.

In this Module

Videoscribe explainer video, with professional audio (duration: 02:13)

English Subtitles

0 Expanded learning content blocks in the module format

'Check my understanding'
5 Question knowledge check

Top Tips

1. Cold food must be held at 8°C or below.
2. Hot food must be held at 63°C or above.
3. The optimum temperature for bacteria growth is 37°C.

