

Compass Essentials Plus food hygiene training is an e-learning training platform and was developed by Kineo in partnership with City & Guilds. The training program is commensurate with City & Guilds 7150-92 Level 2 Award in Food Safety in Catering / Ofqual accreditation number 500/5186/6.

The Essentials Plus food hygiene training consists of the following modules and course syllabus:

1. Food safety & you

Syllabus covers the following:

- Food safety procedures and risk assessments
- Safe food handling practices & behaviour
- How to spot and report food safety hazards
- Legal responsibilities of food handlers and food business operators
- Importance of personal hygiene in food safety and how to reduce the risk of contamination
- Effective personal hygiene practices e.g., protective clothing, hand washing, personal illness, cuts and wounds

2. Food contamination

Syllabus covers the following:

- Understand the sources and risks to food safety from contamination and cross contamination including microbial, chemical, physical, and allergenic hazards
- How to deal with food spoilage including recognition, reporting, and disposal
- Understanding the critical controls points in safe food handling practices for the storage, preparation, cooking chilling, re-heating, holding, serving and transport of food
- Understanding the importance of temperature controls when storing, preparing, cooking, chilling, re-heating, holding serving and transporting food
- Understand stock control procedures including deliveries, storage, date marking and stock rotation

3. Know your allergens

Syllabus covers the following:

- Outline of each allergen and the types of foods they are found in
- Understanding the types of allergic reactions and how to spot them
- Allergic reaction case studies
- How to provide allergen information
- How to deliver allergen information to the customer

4. The workplace

Syllabus covers the following:

- How to keep your workplace clean and tidy including cleaning and disinfection methods, safe use and storage of cleaning chemicals, and waste disposal
- Understanding how workflow, work surfaces and equipment can reduce contamination and aid cleaning

In addition Catering Managers will undertake the following 2 modules:

5. HACCP

Syllabus covers the following:

- What a quality management system is
- The role of Hazard Analysis of Critical Control Points (HACCP) to food businesses
- How to complete a HACCP
- Understanding Compass HACCP documentation

6. Enforcement Officer Visits

Syllabus covers the following:

- The different types of enforcement visits to catering units
- What to expect and how to handle enforcement visits
- Inspection process and enforcement officer power

Following completion of each module colleagues are asked a number of competence questions to validate their understanding. Once successfully passed a certificate of completion is issued similar to the one shown below

