

## ***Neil Dawn Associates***

The Company is well established and has been delivering quality training and learning opportunities for people over the last 10 years. Based in County Mayo the Company delivers programmes from level 3 to Level 9 on the National Framework. It is a FETAC and City & Guilds Registered Centre and offers the full FETAC Level 5 Certificate for Care Assistants. All our trainers are highly experienced and bring with them a wealth of knowledge into our "Learning" programmes. Our philosophy is to provide opportunities for people to gain access to life long learning in an inclusive and supportive learning environment.

## ***Academy of Learning and Development***

The Academy Centre which is located in the Ridgepool Village, Ballina has excellent facilities and boasts a team of facilitators.

Neil and his team are leading trainers / consultants in the Northwest region and have delivered Residential Care Home programmes throughout the West of Ireland. In addition Neil Dawn Associates the Company works with:-

- FÁS
- Baxter Health Care
- Abbot Health Care
- National College of Ireland
- Many Skillnets

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Neil Dawn Associates  
is a

FETAC & City & Guilds  
Registered Centre



### **Neil Dawn Associates**

Belleek Avenue  
Ballina  
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Ireland



## **Neil Dawn Associates**



# **Food Handling For Care Home Staff**

***Incorporating  
FETAC Level 3 Food &  
Nutrition (DFO146)***

## Introduction

This one day nationally accredited *Food Handling Programme* takes trainees through a journey of learning which will give successful participants the skills, knowledge and competences to work safely within the food sector.

## Aim of the Programme

To enable participants demonstrate basic skills and competence in Food Preparation, Service, and Hygiene within the Catering and Hospitality sector.

## Learning Outcomes

The programme has been designed to fulfil the following outcomes:-

- Identify and understand the quality points of a variety of foods
- Implement HIQA standards relating to food and food handling
- Describe basic methods of cookery, food storage, kitchen standards and use of equipment
- Treating residents with dignity during mealtimes
- Dealing with resident complaints
- Describe the reasons for good hygiene practices including personal hygiene
- Explain the need for the prevention of bacterial contamination and temperature control
- Understand and explain the legal responsibilities of the food handler

## Programme Content

The programme has been split into four modules of learning.

### Module 1

- Food and Nutrition

### Module 2

- Good Kitchen Practices

### Module 3

- Food Service and Customer Service

### Module 4

- Personal & Food Hygiene, Health & Safety

## Assessment process

The Assessment process will include:-

1. Multi-choice questions which each participant will complete after every module.
2. Participants will also demonstrate knowledge and competencies via practical exercises which they will undertake throughout the programme.

## Certification

Successful candidates will receive

- FETAC Level 3 Certificate in Food & Nutrition (DF0146).



## Key Messages

- The programme is intended to prepare participants who work or wish to work within in *Residential Home setting*
- Participants will gain an overview of the knowledge and skills required.
- Participants will be able to describe and demonstrate the role and responsibilities of people working in *Residential Care Home setting*
- Care Home staff will be able to implement the HIQA standard 19 relating to food and food handling

## Programme Duration

One day programme (7 hours approx)

## Admission Requirements

- General standard of education
- Commitment to learning in a group Setting
- Good to general standard of English

*This "learning" programme uses techniques that increase individual's ability to learn and feed desire to implement new learning. Each session will be highly participative, with practical exercises, role-play and plenary*