

Information Request

(Please complete all sections in block capitals)

Block Capitals

Name _____

Address: _____

Tel. No. _____

Mobile No. _____

E-mail: _____

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Signed : _____

Date : _____

Please forward completed form to:-

**Neil Dawn Associates,
Belleek Avenue,
Ballina,
County Mayo**

Contact Details

Anne 087 2394529
Or
Neil Dawn 087-2907850

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E-mail: neildawn@eircom.net

Neil Dawn Associates
is a

FETAC & City & Guilds
Registered Centre



Neil Dawn Associates

Belleek Avenue
Ballina
Co Mayo
Ireland

Neil Dawn Associates



Food Hygiene

FETAC – Level 5



Course Details

The Food Hygiene programme will provide learners with an understanding of the basic principles of food hygiene. This module is fundamental in enabling catering staff meet their responsibilities in relation to the new **HIQA** Standards. Using the FETAC framework students will gain knowledge from understanding safe food hygiene practices, including HACCP in food handling. Students will gain an insight into kitchen organisation, correct environment for the preparation, use and storage of food commodities. They will also gain an understanding of food-borne illness, food spoilage and food poisoning. This learning module has been developed to enable participants build their competence and confidence in a unique learning style that caters for individual learning needs and abilities.

Learning Outcomes

On completion of this programme participants will be able to:-

1. Understand and carry out safe work practices when handling food.
2. Understand own responsibilities in meeting the appropriate HIQA Standards
3. Gain an insight into kitchen organisation including kitchen personnel, work flow patterns, safety at work.
4. Understand the HACCP procedure and its importance in food preparation and storage.
5. Describe the correct environment for the preparation, use and storage of food commodities.
6. Communicate effectively with co-workers, management and staff.
7. Apply the principles and procedures of health and safety in the workplace including fire prevention and use of equipment.
8. Apply basic first aid techniques, manual handling and control of accidents in the

Programme Content

The programme is grouped into 5 units

- Professional Hygiene Practices
- Environmental Hygiene and Work practices
- Kitchen Organisation
- Food Hygiene
- Commodities

Assessment Process

All assessment is carried out in accordance with FETAC regulations. Assessment is devised by the internal assessor, with external moderation by FETAC.

Assignments 60%

Students will be required to produce two assignments that demonstrate their knowledge of food hygiene.

- Assignment one will investigate food spoilage or a food hazard. 30%
- Assignment two will relate to a commodity or to food hygiene in the candidates area of work. 30%

Exam – 40%

There are two parts to the examination

1. 12 short answer questions – answer 10
2. 3 Structured questions – answer 2

Certification

On completion of this programme students will receive a minor award at FETAC level 5 – Food Hygiene (N22901). It carries a value of one towards the Certificate in Health Service Skills.

This “learning” programme uses techniques that increase individual’s ability to learn and desire to implement new learning. Each session will be highly participative, with practical exercises, role-play and plenary discussion

Programme Schedule

This module can be delivered over four days. One day per week over four weeks

Desired Admission Requirements

- General standard of education.
- Ability to learn in a group environment.

Neil Dawn Associates

Neil Dawn Associates is based in Ballina, County Mayo and has provided training to all types of organisations from FETAC level 3 programmes to currently running a Masters Degree programme accredited by Leeds Metropolitan University. Established in 2000 and based in Ballina Neil Dawn Associates offers quality training with excellent results.

HIQA Quality Assurance Programme

The new *National Quality Standards for Residential Care Settings for Older People* in Ireland and the **Health Information and Quality Authority (HIQA)** have been established to drive high quality and care for people using our health and social services.

To enable Care homes to meet the 7 sections and 32 standards of HIQA Neil Dawn Associates have developed a coaching programme to assist care homes develop their Quality Assurance processes in order to meet the requirements of the **HIQA** Standards. The programme will enable care home proprietors, management and staff to meet their responsibilities in the development of the procedures and the inspection.

Whilst the coaching programme can be undertaken on a one-to-one basis it is much better completed within a local network of Care Homes learning with and from each other.

For more information contact: Anne