

COVID-19

Basic Food Safety and Hygiene Training Modules



This course covers basic food safety and hygiene practices that should be followed by ALL those who are distributing food parcels and / or preparing food during the coronavirus pandemic.

By the end of the training you will have gained a greater understanding of:

- ✓ Personal hygiene including effective handwashing
- ✓ How to safely handle, store and deliver foods safely
- ✓ How to prevent food poisoning
- ✓ The 14 Allergens
- ✓ Cleaning and disinfection
- ✓ Keeping yourself and others safe during COVID - 19 (including Physical (Social) Distancing and Personal Protective Equipment – PPE)
- ✓ How to access free, downloadable resources – posters, leaflets and interactive quizzes to test your knowledge

Who are these Food Safety training modules for?

Community
Volunteers

Kitchen Staff

Community
Staff

Anyone working with or around food

Food Bank and
Food Larder
Staff and volunteers

People delivering
food parcels

People shopping
for others

People making up
food parcels

Food Safety Training Modules

Module 1 - An Introduction to these Food Safety Modules

Module 2 - Effective Handwashing and Personal Hygiene

Module 3 - Storing and delivering food safely to the community

Module 4 - The 4 C's of Food Safety

Module 5 - Allergen Awareness

Module 6 - COVID – 19 Specific Advice – Physical (Social) Distancing /
Personal Protective Equipment - PPE

Module 7 – Shopping for groceries and medicine during COVID -19

Free Food Safety Resources

Posters and leaflets, online training, quizzes and useful websites.

This Food Safety Training Package
was developed by

NHS Forth Valley

Nutrition and Dietetic Health Improvement Team

Community Nutrition

www.nhsforthvalley.com/nutrition

