



## Food Control Plan

### Food Service and Food Retail

Template – March 2017

# Essential Training

This is a video-based course that covers the prescribed six essential training topics for those businesses that may be still using the original version of the template Food Control Plan.

The course contains links to that original template including records templates that came with this version.

**Because of this please note that this course is NOT suitable for those food businesses using the “Simply Safe and Suitable” template Food Control Plan.**

Such businesses should use the “Safe and Suitable Level 3 Course”

This course will provide Care Home staff and/or those providing food for vulnerable people with a comprehensive theoretical training in Food Safety and Suitability and should be more than sufficient to satisfy the requirements of your verifier.

## SECTION 1

### Introduction to the Food Control Plan

#### Introduction

In this Introduction you will get a complete overview of the Food Control Plan. – Note that you should complete this Introduction first before you proceed to the Essential Training Section

## SECTION 2

### FCP Essential Training

#### **Health and Sickness**

In this lesson you will learn the importance of preventing anyone who is carrying a communicable disease from contaminating food.

#### **Hand Hygiene**

In this lesson you're going to learn about the importance of having clean hands. Correctly washed and dried hands is important for everyone and is essential for all food handlers.

#### **Personal Hygiene**

In this lesson you will learn why being smart and clean and avoiding undesirable habits is important for both food safety and providing customer confidence.

#### **Cleaning and Sanitising**

In this lesson you will learn how, and why you need to keep food premises clean.

#### **Food Allergens**

In this lesson you will learn how to prevent illness in those who are susceptible to food allergies.

#### **Potentially Hazardous Food**

In this lesson you will learn about the different keeping qualities (or shelf life) and extra care required of foods referred to in the notified template FCP as 'Potentially Hazardous'.

## SECTION 3

### Conclusion

#### **Conclusion and Record Updating**

How to complete tutorial and get your certificate