

Food safety in the workplace – know the basics!



Basic food safety helps prevent food poisoning in our workplaces. For non-Food Service staff food safety practices are important for storing, preparing, cooking, reheating and warming food.

Through four short entertaining animation videos, this module outlines the impact of poor food safety practices, your role in supporting basic food safety, and basic food safety principles related to:

- food storage
- food preparation, and
- cooking, reheating and warming.

**Food safety – it's important!
Watch this 10-minute module now.**

Search for **Basic Food Safety for non-Food Service staff**

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