

**WEA Course information sheet  
2019-20**

<b>Course title:</b> Basic Food Hygiene		<b>Course ID:</b> C2525255
<b>Start date:</b> 07/11/2019	<b>End date:</b> 14/11/2019	<b>Day(s)/time(s):</b> Thu 10:30
<b>Number of sessions:</b> 2	<b>Hours per session:</b> 3	<b>Tutor</b> Tracy Golden
<b>Additional hours:</b>	<b>Online Learning Hours:</b> 0	
<b>Specific funder/partner requirements:</b>		
<b>Awarding body (if any):</b> <b>Title of qualification to be gained:</b>		<b>Level:</b> Entry 2
<b>Fee:</b> £21.00 or <b>Free</b> if you are in receipt of an income related benefit (only SFA funded) <b>Accreditation Fee</b> (if applicable):		
<b>Venue:</b> Seaham Leisure Centre, Deneside Recreation Grounds, Laurel Avenue, Seaham, Durham, SR7 8NP		
<b>Theme(s):</b> The WEA has four themes it uses for planning its provision. <b>Employability</b> – helping students to get a job or to make progress in their employment <b>Health and Wellbeing</b> – making a positive contribution to their own or others health and wellbeing <b>Community Engagement</b> – encouraging students to be positively involved in their communities <b>Culture</b> – learning about diverse cultures, identities and environments		
The Theme(s) used in planning your course is/ are: 1. <b>Employability</b> 2. <b>Health and Wellbeing</b>		

<b>Course Aim</b> To provide a basic understanding of food safety with a view to applying these principles in the food industry, local community and at home.
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<b>Course Description</b> During the course you will learn the basic principles of food safety which can be use throughout the food industry, in local community hubs and at home. You will learn how to store food correctly, cook food and serve at correct temperatures, learn how to be safe in the preparation of food, the importance of personal hygiene, looking after your equipment and surrounding areas, not just in the work place but at home too. We will also cover bad bacteria and how to avoid this.
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<b>Do I need any particular skills or experience?</b>
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<b>What will I achieve?</b> <b>By the end of the course I will be able to:</b> 1. have a basic understanding of preparing food safely and hygienically 2. store and serve food at safe temperatures 3. have a good understanding about bacteria within the food industry and why it is important to avoid this
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4. use and look after kitchen equipment within the home and in the work place

**What teaching methods will be used and will there be work outside of the class?**

- The WEA tutor will use a range of different teaching and learning methods and encourage you and the group to be actively involved in your learning
- You may be asked to undertake additional work in your own time to support your learning

**What kind of feedback can I expect from the tutor?**

- A range of informal activities will be used by the tutor to see what you are learning which may include quizzes, question and answer, small projects and discussion
- You will have opportunities to discuss your progress with your tutor
- You will be encouraged to share your work with the group and discuss your learning
- You will be encouraged to consider other students work and give your opinions and suggestions

**What else do I need to know? Is there anything I need to bring?**

- you will need to bring a pen and note pad with you , so you can take down notes for your information.

**Pre-course work, reading and information sources**

- No pre reading or pre course work is required

**Possible next steps after this course (including career opportunities if appropriate)**

- Progress to another WEA course
- Progress to a course with another provider
- This course could lead to a range of job opportunities. Follow link to National Careers Service for more details <https://nationalcareersservice.direct.gov.uk/>
- Become involved with the WEA in a range of voluntary work and other activities including campaigning as a WEA member
- Become involved as a volunteer for a WEA partner or another organisation
- You could progress to Higher Education courses. Follow link to the PEARL website for information <http://pearl.open.ac.uk/>
- Access the WEA What Next? booklet here <http://www.wea.org.uk/learn-wea/what-can-i-do-next>

**Learning with the WEA**

WEA courses increasingly make use of the rich variety of educational tools and material available on the internet and from digital devices. The WEA's digital learning platform, Canvas will play an increasing role in all WEA courses to provide resources or support, or to conduct lessons, enable assessment, provide learner feedback and for other activities for individuals away from the course. It is helpful, although not essential if you have access to a computer or smartphone to support your course.

You can read about your entitlements and responsibilities as a WEA student in our leaflet, Student Handbook here <http://www.wea.org.uk/learn-wea/student-support> This includes information on fees, learning support and financial support. As part of your course you accept our Learning Agreement and Privacy Notice. Full details of the Learning Agreement and privacy notice can be found on our website at <http://www.wea.org.uk/policies>. This applies to all courses you take in this academic year.

You can enrol online for some courses <http://www.wea.org.uk/learn-wea/course-search> or contact:  
WEA Support Services, Suite 10B Joseph's Well, Hanover Way, Leeds, West Yorkshire, LS3 1AB  
Tel: 0300 303 3464 Email: [courseenquiries@wea.org.uk](mailto:courseenquiries@wea.org.uk)



Education & Skills  
Funding Agency



European Union  
European Social Fund

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