

# **HYGIENE AWARENESS INSTRUCTION**

**The purpose of the Hygiene Awareness Instruction is to ensure that staff develop a knowledge of basic food hygiene principles. It is important that the instruction is tailored to the nature of the work carried out by the individual. It could include:**

1. The priority given by the business to food hygiene in its' policies and procedures.
2. **"Germs"** and their potential to cause illness
3. Personal health and hygiene – including the need to maintain high standards, and rules for reporting illness, no smoking, etc.
4. How cross contamination is caused and can be prevented.
5. The safe storage of food including temperature control.
6. Methods for waste disposal, cleaning and disinfection including materials and methods of use.
7. Types of “foreign bodies” and how they can contaminate food.
8. Awareness of pests

**Staff must be told how to do their particular job hygienically, including in particular, any control or monitoring points from the "Identification of critical steps" (part 2 of the Industry guide to catering).**

The depth, breadth, and duration of the training will be dependant upon the particular job requirement and the degree of risk involved in the activity. Where appropriate, the training may be split into modules. It is always helpful to encourage group discussions so that staff are able to share their experiences and knowledge.

(The above information is based upon “Hygiene Awareness Instruction” which is contained in the Industry Guide to Good Practice: Catering Guide).