

Delivering Food Premises Cleaning Standards

The Food Premises Cleaning Certificate Preliminary Stage is intended to set an objective standard of competence assessment for operators in the Restaurant Industry. An operator who has been awarded a certificate may be regarded as being trained and competent with respect to the tasks they have completed. The Certificate is recognised throughout the industry in Europe as 'best practice'.

Course Content:

- What is Safety, Health and Welfare at Work (General Application) Regulations 2005?
- How to carry out Risk Assessment.
- How to identify hazards and risks.
- Accident prevention.
- Develop the knowledge, skills and attitude necessary to implement safe working practices.
- How to implement a working procedure.
- Chemical safety.
- Prepare and design a working plan.
- Manual lifting and bending technique.
- Occupational Health & Hygiene.
- Personal protective equipment (PPE).
- Electrical safety.

On completion of this programme an accredited certificate will be issued to each participant by the British Institute of Cleaning Science (BICSc).

Tasks covered:

- AA1. Chemical Competence
- AA3. Storage of Equipment
- K1. Single Solution Mopping
- K6. Wall Washing
- N1. Food Preparation Worktops

Programme Facilitator: Lane Consultants



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Department of Enterprise, Trade and Employment