



# CRACKING GOOD FOOD BASIC FOOD HYGIENE TRAINING



## FREE ACCREDITED BASIC FOOD HYGIENE AND ALLERGEN AWARENESS TRAINING

Good food hygiene is essential to make sure that the food you serve is safe to eat

- Places are limited to 6 people per session, so book your place soon! Limited sessions are taking place from March to May 2021. Contact us to find your nearest session or scan our QR code to apply now.
- This one-day course is great for anyone looking to work in catering or hospitality or use these skills in your own home and in the community.
- Classroom-based teaching in small groups where you learn practical skills as well as the theory. Our classes are Covid-safe and have Good To Go status.
- You will be taught practical skills by our experienced and commercially trained Cooking Leaders.
- You will help to prepare a home-cooked lunch for the group to share.
- All ingredients and training equipment are provided, but please bring your own personal ear-phones to use with our computers.

### BOOK ON:



Sam: 07394 015635



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## BECOME A COMMUNITY COOK

Cracking Good Food are training community members to become safer cooks

We currently have 3 community kitchens where we cook nutritious homemade meals for people experiencing food and fuel poverty

Now we want to train even more avid home cooks to provide similar support in their own communities.



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