

LAPT

LONDON ACADEMY OF PROFESSIONAL TRAINING

CERTIFICATE

Intro to Kitchen Safety & Sanitation

Workshop Level



LAPT — London Academy of Professional Training

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Reference HS-FBP-W • Hospitality Centres

UKPRN 10067351 • Registered in England and Wales, company 4984798

AT A GLANCE

REFERENCE	HS-FBP-W
AWARD	Certificate
ASSESSMENT	440 marks — 264 to pass (60%)
PREREQUISITES	None
VALIDITY	Lifetime
AWARDING BODY	LAPT — London Academy of Professional Training

CURRICULUM

1 Basic Food Safety Practices 3 chapters · 12 classes65 marks	
• 1 Understanding Foodborne Illnesses and Prevention Strategies — 4 classes › 1.1 Exploring Common Foodborne Pathogens › 1.2 Identifying Symptoms and Risks of Foodborne Illnesses › 1.3 Applying Safe Food Handling Techniques › 1.4 Implementing Preventative Measures in Kitchen Practices • 2 Personal Hygiene and Safe Food Handling Practices — 4 classes › 2.1 Understanding the Importance of Personal Hygiene in the Kitchen › 2.2 Mastering Handwashing Techniques for Food Safety › 2.3 Applying Proper Personal Attire for Food Handling › 2.4 Implementing Safe Food Handling Practices in Everyday Cooking	• 3 Implementing Sanitation Controls and Temperature Regulations — 4 classes › 3.1 Understanding Sanitation Controls in the Kitchen › 3.2 Identifying Common Food Hazards and Contaminants › 3.3 Implementing Effective Temperature Controls for Food Safety › 3.4 Applying Sanitation and Temperature Checks in Daily Operations
2 Hygiene Standards in F&B 3 chapters · 12 classes65 marks	
• 1 Understanding Foodborne Illnesses and Their Impact — 4 classes › 1.1 Recognizing Common Foodborne Pathogens › 1.2 Understanding The Symptoms and Consequences of Foodborne Illnesses › 1.3 Identifying Sources and Routes of Contamination › 1.4 Implementing Preventive Measures to Minimize Risks • 2 Core Principles of Personal Hygiene in F&B Environments — 4 classes › 2.1 Understanding Personal Hygiene Standards in F&B › 2.2 Identifying Common Personal Hygiene Mistakes in the Kitchen › 2.3 Implementing Effective Hand Hygiene Practices › 2.4 Applying Personal Protective Equipment for Hygiene Compliance	• 3 Implementing Effective Sanitation Practices and Controls — 4 classes › 3.1 Understanding Core Sanitation Principles › 3.2 Identifying Common Kitchen Hazards › 3.3 Applying Sanitation Techniques in Food Preparation › 3.4 Monitoring and Evaluating Cleanliness Standards

3

Introduction to Kitchen Hazards

3 chapters · 12 classes

65 marks

• 1 Understanding Common Kitchen Hazards — 4 classes

- › 1.1 Identifying Potential Kitchen Hazards
- › 1.2 Understanding Chemical and Physical Risks in the Kitchen
- › 1.3 Learning Safe Kitchen Practices to Mitigate Hazards
- › 1.4 Applying Hazard Prevention Techniques in Kitchen Scenarios

• 2 Identifying Hazardous Materials and Equipment — 4 classes

- › 2.1 Recognizing Dangerous Substances in the Kitchen
- › 2.2 Identifying Faulty or Unsafe Kitchen Equipment
- › 2.3 Understanding Labels and Warning Signs
- › 2.4 Implementing Safety Measures for Hazardous Situations

• 3 Implementing Safety Protocols and Preventative Measures — 4 classes

- › 3.1 Identifying Common Kitchen Hazards
- › 3.2 Understanding Safety Protocols
- › 3.3 Applying Preventative Measures
- › 3.4 Practicing Emergency Response

4

Personal Hygiene Best Practices

3 chapters · 12 classes

90 marks

• 1 Understanding the Basics of Personal Hygiene — 4 classes

- › 1.1 Recognizing the Importance of Personal Hygiene in the Kitchen
- › 1.2 Identifying Key Personal Hygiene Practices
- › 1.3 Understanding the Health Implications of Poor Hygiene
- › 1.4 Applying Personal Hygiene Techniques in the Kitchen

• 2 Implementing Hygiene Practices in the Kitchen — 4 classes

- › 2.1 Understanding Personal Hygiene: Basics for Kitchen Safety
- › 2.2 Demonstrating Proper Handwashing Techniques
- › 2.3 Identifying and Using Appropriate Kitchen Attire
- › 2.4 Applying Hygiene Protocols to Prevent Cross-Contamination

• 3 Advanced Hygiene Procedures and Compliance — 4 classes

- › 3.1 Understanding Advanced Hygiene Regulations
- › 3.2 Implementing Strict Personal Hygiene Standards
- › 3.3 Practicing Effective Handwashing Techniques
- › 3.4 Evaluating Hygiene Compliance in Kitchen Settings

5

Risk Assessment Basics

3 chapters · 12 classes

90 marks

• 1 Understanding Hazards in the Kitchen Environment — 4 classes

- › 1.1 Identifying Common Kitchen Hazards
- › 1.2 Understanding the Impact of Kitchen Hazards
- › 1.3 Performing a Basic Kitchen Risk Assessment
- › 1.4 Implementing Hazard Control Measures in the Kitchen

• 2 Conducting Effective Risk Assessments — 4 classes

- › 2.1 Understanding Risk Assessment Principles
- › 2.2 Identifying Hazards in a Kitchen Environment
- › 2.3 Analyzing and Prioritizing Kitchen Risks
- › 2.4 Developing Mitigation Strategies for Kitchen Safety

• 3 Implementing Control Measures and Monitoring — 4 classes

- › 3.1 Understanding Control Measures in Kitchens
- › 3.2 Identifying Key Hazards and Appropriate Controls
- › 3.3 Implementing Effective Monitoring Techniques
- › 3.4 Evaluating and Adjusting Control Measures

6

Safety Protocol Implementation

3 chapters · 12 classes

65 marks

• 1 Understanding Basic Kitchen Safety Protocols — 4 classes

- › 1.1 Identifying Common Kitchen Hazards
- › 1.2 Demonstrating Proper Handling of Kitchen Tools
- › 1.3 Understanding Personal Hygiene and Sanitation Practices
- › 1.4 Implementing Emergency Response Procedures in the Kitchen

• 2 Advanced Hazard Identification and Risk Management — 4 classes

- › 2.1 Recognising Advanced Kitchen Hazards
- › 2.2 Analyzing Risk Factors in Kitchen Environments
- › 2.3 Developing Effective Risk Management Strategies
- › 2.4 Applying Safety Protocols to Minimise Risks

• 3 Implementing Sanitation Standards in Food Preparation — 4 classes

- › 3.1 Understanding Sanitation Standards in Food Preparation
- › 3.2 Identifying Common Contaminants in the Kitchen
- › 3.3 Practicing Proper Hand Hygiene Techniques
- › 3.4 Implementing Sanitization Protocols in Food Handling