

## Scheme of Work

### OTHM Individual Certificate in Hygiene, Health & Safety

*Recommended delivery 30 hours*

Session	Subject/Topic
1	Bacterial types, spore or toxic forming, its multiplication. Food grouping, people grouping. Contamination.
2	Personal hygiene, cross contamination, causes and prevention. Temperature control; hot and cold.
3	Cleaning and disinfection. Kitchen layout
4	Pest Control
5	Law, EHOs and HACCP
6	Types of accidents and causes
7	Responsibilities of employers and employees. Risk assessment.
8	Safety bodies and the role they play.
9	Causes of workplace health and safety problems and their prevention
10	Legislative, staff training and form completion.