

VIRTUAL
COLLEGE

City & Guilds
Accredited

This certificate is presented to

who has successfully completed the
training course and assessment in

This course is designed to meet the national occupational standards and covers:

Introduction • Microbiology • Food Contamination • Personal Hygiene
Design and Construction of Food Premises and Equipment • Pest Control
Food Storage & Temperature Control • Food Preservation
Cleaning & Disinfection • HACCP Overview • Legislation

Date: _____

Certificate No: _____

Signed: _____

Signed: _____



Authorisation Seal



To verify, telephone 01943 605976

The content of this course has been independently certified as conforming to
universally accepted Continuous Professional Development (CPD) guidelines

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