



Training Session Plan

Hand Hygiene



Solutions that promote good hand hygiene, reducing the risk of cross contamination.

Introduction

As a leading producer of hygiene solutions for foodservice outlets, Tork takes its responsibilities to understand the needs of caterers seriously. This training module has been developed to meet the specific needs of the foodservice sector by the Oxford School of Hospitality Management at Oxford Brookes University, a leading provider of educational support for all sectors of the foodservice industry.

The format of this training module is recognised by Preparing to Teach in the Lifelong Learning Sector (PPTL).

Session Aim

The aim of the session is to provide food handlers with an understanding of hand washing and drying procedures to help them meet their legal responsibilities. It will also provide information on the TORK™* products associated with hand hygiene and explain their contribution in aiding food handlers meet these requirements.

*Tork is a global brand in the SCA hygiene portfolio

Preparation

- Hand wash basins available
- Hand wash soap dispenser – clean, in working order and with sufficient soap available
- Hand Towel dispenser – clean, in working order and with sufficient towels available
- Grubby textile towel
- Dirty bar of soap
- Tutor notes
- Test paper and writing implements

Location

On the job within the workplace.



Introduction to the Session

Hand Hygiene

“Good morning/afternoon/evening and welcome to this session on **hand hygiene**. My name is _____ and I will be taking you through this session today.”

“Before we begin, let’s go over to the hand wash station and wash our hands.”

Trainer to issue a dirty bar of soap to the group to use and ask them to wash their hands. Pass a grubby textile towel to the group for drying.

Trainer to observe reactions. On completion generate discussion around the activity using the following questions.

Q. How did you feel about using those items?

Q. What are the potential problems with using these items to wash hands in a food environment?

Thank the group and allow to re wash hands.

- As food handlers you have a legal responsibility to safeguard food from harm at all times
- The Law usually states that food handlers must not do anything that would expose food to contamination. Contamination can be classed as Physical, Chemical or Biological and can take place directly or indirectly via a vehicle
- Hands are considered as vehicles and therefore good Hand Hygiene is an essential aspect of a food handler’s responsibility to reduce or prevent contamination of food
- This session will help you to meet this food handling responsibility

Creating Interest
in the Session

The Need to
Learn

Range of the
Session

A 30 minute session which includes:

- The importance of hand hygiene
- Occasions when hand washing will be required
- Methods of hand washing
- Effective drying

Methodology: Discussion, demonstration and individual practice

Summative Assessment: Short Quiz

Objectives of
the Session

By the end of the session you will be able to:

- Explain why hand hygiene is important
- State when you will need to wash your hands
- Describe and demonstrate how to wash hands effectively and explain the reasons for this procedure
- Describe and demonstrate how to dry hands effectively and explain the reasons for this process.

Q. What questions do you have so far?

Q. Have you had any form of food safety training previously?