

## CIEH Level 2 Award in Food Safety

### Course Description:

This course gives fundamental food hygiene knowledge for all food handlers. The course is recommended for anyone who is working in the catering and hospitality industries, food retail or manufacturing.

### Course Outline:

The qualifications cover the following topics:

- : Legislation
- : Food safety hazards
- : Temperature control
- : Refrigeration, chilling and cold holding
- : Cooking, hot holding and reheating
- : Food handling
- : Principles of safe food storage
- : Cleaning
- : Food premises and equipment

### Course Duration:

1 Day

### Certification:

All those that pass the multiple choice assessment receive a certificate endorsed by the CIEH to prove they have participated in a training programme and successfully completed the assessment.

### Qualification:

Designed for anyone working in a catering, manufacturing or retail setting where food is prepared, cooked and handled.

### Awarding Body:

CIEH

### Extra Details:

Exam paper is £9.99 per delegate (mandatory)

Food Safety - First Principles course book is £3.60 per delegate (optional)

