

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, manufacturing or handling food.

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 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 fee's for this course are available on request and are mandatory for this qualification

