

Level 2 Award in Food Safety

Course Description:

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

Course Outline:

In particular the course covers:

- : 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

Assessment:

There is no final assessment. The tutor ensures a thorough understanding has been achieved by questions, answers, discussion and practical scenarios

Certification:

Delegates receive a certificate of attendance

