

Course Profile

Level 2 Award in Food Safety in Catering/Retail/Manufacturing

Venue or In-House

Duration

Usually 9.00am – 4.00pm

Description

The Level 2 Award in Food Safety has been designed to address the food safety needs of the catering/manufacturing/retail sectors and covers the following subjects:

- + Legislation
- + Food safety hazards
- + Temperature control
- + Refrigeration, chilling and cold holding
- + Food Handling
- + Principles of safe food storage
- + Cleaning
- + Food premises and equipment

Assessment

Candidate assessment is by completion of 30 multiple choice questions

Prerequisites

A valid form of Photo ID will need to be presented to the Trainer at the start of this course – e.g. Passport, Photo Driving Licence or Work ID etc.

Failure to do so will mean you will not be allowed to sit the examination

Suitability

Suitable for all levels of employees in the food and catering industry.

Qualification

This course is certificated by the Chartered Institute of Environmental Health.

Course Size

Maximum course size 10.

Tel: +(44)0845 644 5154

Fax: +(44)020 8366 2164

Check availability and book on-line at:

www.firstaidtraining.co.uk

Email:

info@firstaidtraining.co.uk



First Aid at Work + Requalification + Paediatric First Aid
Emergency First Aid at Work + Basic Life Support
Food Safety + Moving & Handling + Health & Safety