

FOOD HYGIENE



Level 2 Award In Food Safety

This course is what used to be called “Basic Food Hygiene”. For anyone working in food production in cafes, restaurants, hotels, care homes, takeaways etc this is usually the minimum requirement of training needed. The course provides in depth knowledge about a variety of Food Safety issues giving the candidates more confidence, keeping the customer safe and in turn keeping the business safe from litigation.



Duration:

6 Hours

Course Content:

- Introduction to food hygiene
- Legislation
- Personal Hygiene
- Kitchen Design
- Food Temperatures
- Bacteria
- Hazards
- Cleaning & Disinfection
- Storing food safely
- Food poisoning
- Pest Control

Training Resources:

For this course, each candidate will receive an A5 book, and various activities

Accreditation:

This course can be accredited through both Highfield Awarding Body For Compliance (HABC) and Chartered Institute of Environmental Health (CIEH) depending on customer requests

Certification:

On successful completion, each candidate will receive an A4 certificate, which should be renewed every 3 years.

Cost - Please contact us for further details.

Further Progression - Level 3 Award In Food Safety