

CIEH Level 2 Award in Food Safety

Food safety is essential to any business that is dealing with the sale or production of drink to the public. Food safety and hygiene controls are paramount in preventing anyone from becoming another statistic.

Designed for anyone working in a catering, manufacturing or a retail setting where food is prepared, cooked and handled - Food hygiene certificates include:

- **Level 2 Award in Food Safety in Catering**
- **Level 2 Award in Food Safety for Manufacturing**
- **Level 2 Award in Food Safety for Retail**

These one-day courses are designed to give all food handlers an appreciation of the fundamentals of good food hygiene.

The syllabus includes:

- **Legislation**
- **Food safety and hygiene 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**



Assessment method: Multiple choice question examination

The cost of this course is £500+VAT this covers instruction for groups of up to 14 students at a time. We may be able to train additional numbers by negotiation. In addition there is a £15+ VAT CIEH certification charge per student.

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Executive Approved
Approval Number 99/99

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