

Level 2 Award in Food Safety in Catering

Overview

All catering businesses have a duty in law to train staff to a recognised standard in food safety. Increasingly your Environmental Health Officers will be looking for records of certified training during routine inspection. This popular one day training course will provide food handlers with a sound, basic understanding of food safety hazards and associated safe practices. It is a legal requirement that food handlers that handle open, high risk food have this level of training, or equivalent. This course will give food handlers a good understanding of the importance of food safety and how to prevent food poisoning and protect food from various types of contamination and spoilage.

Outline Programme

The course covers the following syllabus:

- 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

£60pp^{+VAT}

The course is also available as a distance learning package at only

£49^{+VAT}

Who should do it

Anyone can enroll, the course is a statutory requirement for all food handlers from food preparation personnel to waiting staff.

The course is available as a group session or self study pack, both culminating in the HABC Level 2 Certificate.

Course Bookings

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