

Level 2 Award in Food Safety



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Subject	Level	Study Mode	Duration	Start Date
Food	Short Course	Weekday	1 day	Various

The Course

Everyone who works with food has a special responsibility for safeguarding the health of consumers and to ensure that the food they serve or sell is perfectly safe to eat so it is extremely important that employers address this need by training their staff. This course has been designed to address the food safety and hygiene needs of the catering sector, with different pathways available to meet the needs of the industry. We can deliver the course at the college or on your own site, using your equipment, to ensure that employments are in a familiar environment and that the course runs at a time to suit you.

What You Will Study

- > 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
- > CleaningFood premises and equipment

Entry Requirements

There are no formal entry requirements for this course.

Time Required on Campus

This is a one day course. It can be delivered at the college or at your business.

How You're Assessed

You will be assessed through a series of multiple-choice questions.