Level 2 Award in Food Safety In Catering

course objectives

On completion of the course, delegates will be able to:

- State the causes of food poisoning and reasons for it's increase.
- Identify the major causes of food poisoning and food borne infections.
- Identify the main sources of bacterial contamination.
- State how human beings can contaminate food.
- State how to correctly store food to prevent contamination.
- Apply the principles of cleaning to a variety of cleaning tasks.
- Define cleaning, disinfection and sterilisation.
- State the names, characteristics and requirements for bacterial growth.
- State their main responsibilities under the Food Hygiene Regulations.
- Understand simple methods of risk assessment.

who is the course for?

Anyone working in catering or hospitality setting where food is prepared, cooked and served.

This course is a natural progression for anyone who has achieved the CIEH Level 1 course.

duration / format / assessment

One day programme, can be delivered over two half-day sessions.

Assessment is by 30 question, multiple-choice examination. Oral examinations, and some foreign language exam papers are available on request.

This course is accredited by the QCA

instructor / trainee ratio

Min 1: 6 **Max** 1:12

Larger groups can be accommodated dependant on suitable training venue. Larger groups will incur additional costs

awarding body / certification

Chartered Institute of Environmental Health (CIEH)

Candidate's examination papers are submitted to the CIEH by the training centre for marking. Successful candidates will receive the CIEH certification within 4 weeks.

course content

- 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

course requirements / notes

No previous qualifications or experience are required for attendance.

A valid form of photo identification is required. e.g. Passport, driving licence, Work ID, Age Check ID, etc.

Training venues will need to provide suitable seating and tables for delegates to undertake a written examination

further information / contact us

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training timetable

TIME	ACTIVITY	DURATION
09:00 – 09:10	Domestics, Review timetable for the training session	10 mins
09:10 – 09:15	State SMART Aims and Objectives for the day	5 mins
09:15 – 09:45	Introduction to food safety	30 mins
09:45 – 10:45	Microbiology & food poisoning	60 mins
10:45 – 11:00	**Break**	15 mins
11:00 – 12:30	Contamination and food poisoning prevention	90 mins
12:30 – 13:00	**Lunch**	30 mins
13:00 – 13:30	Personal hygiene	30 mins
13:30 – 14:05	Cleaning and disinfection	35 mins
14:05 – 14:40	Food pests	35 mins
14:40 – 15:15	Premises and equipment	35 mins
15:15 – 15:50	Legislation	35 mins
15:50 – 16:00	**Break**	10 mins
16:00 – 16:15	Review Aims and Objectives	15 mins
16:15 – 17:15 Dependant on end of exam	Distribute exams	Up to 60 mins
	Distribute course feedback form for delegates to complete	5 mins

Please note that the above is for guidance only. Actual course timings may differ.

pre-course reading

None.

awarding body contact details

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