

Learning Outcomes

Candidates will be:-

- Aware of current legislation and their responsibilities
- Bacterial & physical food contaminants
- Cross Contamination and ways to prevent it
- Importance of personal hygiene
- Aware of their responsibilities in preventing access of pests
- Aware of the HACCP system in operation and their role

The course is of 6 hours duration and can be conducted at your premises for a maximum of 20 delegates.

This course links to NVQ Health & Social Care levels 2, 3 units 202, 203, 213, 214, 302, 303.



Course Objectives

Employees who handle food will gain a firm grasp of the importance of food safety and knowledge of the systems involved. They will have the confidence and expertise to deliver quality food safely to customers.

Refreshment of this qualification is recommended at least every 3 years.

Ashtree Management Services Ltd

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CIEH Level 2 Award in Food Safety

Ashtree Management Services Ltd



Effective & Enjoyable Training

0800 9700 132

CIEH Level 2 Award in Food Safety

Who needs this qualification?

Anyone working as a food handler in any sector of the food industry. The syllabus has the flexibility to enable the training to be tailored to meet specific needs of your organisation. Successful candidates may be awarded one of the following qualifications:

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

The food handlers' role within the context of a food safety management system is emphasised. Hazard identification and controls, record keeping and reporting procedures are integral to the programme.

This qualification is equivalent to the 'foundation' level certificate and has replaced the current CIEH Foundation Certificate in Food Hygiene

In-house courses are available throughout the UK.

Courses are held at client's premises for a maximum of 20 candidates per session.

Typical environments for this qualification may include:

- Pubs
- Hotels
- Restaurants
- Retail
- Contract catering
- Fast-food outlets
- Supermarkets
- Cash & carries
- Hospitals
- Residential & nursing homes
- Schools
- Prisons
- Armed forces
- Food processing
- Food manufacturing

Benefits

Overall, it enables employees to:

- Take personal responsibility for following food safety procedures
- Keep themselves clean and hygienic
- Receive and store food safely



Quality & Safety

Course Programme

- 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

Assessment

The course is of six hours duration and is followed by a thirty question multi-choice examination paper, which may be conducted orally. Candidates achieving twenty or more correct answers will be awarded the CIEH Level 2 Award in Food Safety.

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