



Level 2 Food Hygiene/Safety (Part-Time)

This Level 2 Food Safety in Catering course provides an understanding of essential food hygiene and safety requirements for anyone who handles, prepares or serves food. This course focuses on the importance of food hygiene, associated food safety hazards and good hygiene practice.

This course is aimed at all individuals who handle, prepare, cook and serve food or those who work within the food service industry professionally or as a volunteer.

Career Prospects

This course can lead towards a job within the hospitality industry and/or progression on to a higher course, for example:

Level 3 Advanced Food Safety in Catering

Level 2 & Level 3 Hazard Analysis and Critical Control Points

Course Modules

This course covers the following topics:

- Importance of food safety
- Bacteria and risk factors
- Personal hygiene
- Cross-contamination
- Pest control
- Cleaning and cleaning products
- Linear workflow
- Hazard Analysis and Critical Control Points
- Basic food safety legislation

Assessment

Short multiple choice test paper.



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STUDY MODE

PT

LOCATION

COURSE LENGTH

1D

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