

CIEH Level 2 Award – Food Safety

Suitable For

Designed for anyone working in a catering, manufacturing or retail setting where food is prepared, cooked and handled

Aims And Objectives

- Food Safety (hygiene/hazards/responsibilities)
- Personal hygiene
- Cleaning
- Contamination

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 Duration:	1 Day	Max no. of Delegates	12
Exam	Multiple choice (pass mark 60%)	Location	Stowan Training Centre or your Site

Certification	Valid for 3 years
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