



Food Safety – Level 2

(Previously known as Basic Food Hygiene Certificate)

Overview

Under the Food Hygiene Regulations 2006, all food businesses must have in place a procedure based upon the HACCP principles.

This interactive six hour course focuses on equipping delegates with a sound understanding of these principles and the knowledge and skills to implement them into their working role.

The course can be delivered over one day or two half days, with the option of in-house training. We can offer on site guidance and support with this process enabling you the confidence to demonstrate a commitment to produce and deliver safe food.

Target Group

This course is aimed at anyone who has the responsibility of working with food or beverages.

Objectives

By the end of this course, delegates will be able to;

- ✗ Have a basic knowledge of food hygiene.
- ✗ Understand the importance of food hygiene
- ✗ Identify food hazards and implement preventative measures
- ✗ Demonstrate good hygiene practice and controls

Course Content

The course covers the following areas;

- ✗ Introduction to food safety
- ✗ Microbiological hazards (bacteria)
- ✗ Food Poisoning and control of this
- ✗ Contamination hazards and controls
- ✗ Spoilage and preserves
- ✗ Personal Hygiene
- ✗ Design of food premises and equipment
- ✗ Pest Control
- ✗ Cleaning and disinfection
- ✗ Food Safety and Law enforcement

There will be a one hour assessment at the end of the course, in the form of 30 multiple choice questions