Food Safety in Catering Level 2

- One day course • Ofqual regulated
- Refresher training recommended every 3 years

Enquire for dates • 9:30am - 4pm

Did you know that there are an estimated 1 million cases of food poisoning in the UK each year?

EU and UK regulations state that all food handlers must receive appropriate training in food safety practices relevant to their duties. However, having a good understanding of food safety practices is not only a legal requirement, it is also essential in protecting the health of both consumers and food handlers.

The QA Level 2 Award in Food Safety in Catering (RQF) is a regulated and nationally recognised qualification for people working, or planning to work, in the food catering industry. The qualification is also ideal for those who come into contact with food handling areas due to the nature of their work, such as pest control officers and delivery personnel.

Successful candidates will gain a strong understanding of the importance of food safety, including correct food handling practices and measures to reduce the risk of contamination.

What's Covered?

- The importance of food safety
- Food safety laws
- Legal responsibilities of food handlers
- Types of contamination and the associated risks
- Bacteriology
  Food poisoning
  Foodborne illnesses
- An introduction to Hazard Analysis and Critical Control Points (HACCP)
- Personal hygiene
- Work flow, work surfaces and equipment
- Cleaning and disinfection
- Waste disposal
- Pest control
- Safe food handling practices including time and temperature controls:
  Preparation, Cooking & reheating, Chilling, Cooling, Freezing, Thawing, Hot holding, Displaying food, Core temperatures, Food preservation, Storage
- Stock control procedures

For further information contact

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