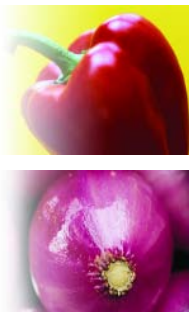


LEVEL 2 AWARD IN FOOD SAFETY IN CATERING, RETAIL OR MANUFACTURING

Certificated by the Chartered Institute of Environmental Health



Food poisoning is normally caused by negligence or ignorance and, consequently, most experts in food hygiene believe that a reduction in the high level of food poisoning cases will only be achieved by the education of food handlers. The Level 2 Award in Food Safety in Catering, Retail or Manufacturing has been designed to address the food safety needs of the individual sectors of the food industry.

OUTLINE SYLLABUS

- Introduction to Food Safety
- The Law (Manufacturing & Retail)
By Law (Catering)
- Food Safety Hazards
- Temperature Controls (Manufacturing & Retail)
Taking Temperatures (Catering)
- Heat Processing (Manufacturing)
Refrigeration, Chilling & Cold Holding (Catering)
- Heat Processing (Manufacturing)
Cooking, Hot Holding & Re-Heating (Catering)
- Food Handlers
- Principles of Safe Food Storage
- Cleaning
- Food Premises & Equipment

Download full CIEH syllabus:

[Level 2 Award in Food Safety for Manufacturing](#)

[Level 2 Award in Food Safety in Catering](#)

[Level 2 Award in Food Safety for Retail](#)

Who should attend?

Anyone who handles food

Prerequisite

No formal prior knowledge or qualification

Duration

1 Day

Assessment Format

Certification is awarded upon completion of a multiple-choice test at the end of the course

Programme Delivery

- In-House
On dates to suit your organisation

What's Next?

Delegates may wish to continue on to:

[Level 3 Award in Supervising Food Safety](#)

[Fundamentals of HACCP](#)

[Level 3 Award in HACCP](#)



Further Information

For further details on this programme or to discuss whether it is suitable for your needs, please contact us on **0870 0660 328** or email training@careerstepsLtd.co.uk