

CIEH FOOD SAFETY LEVEL 2

Overview:

This level 2 qualification addresses new National Occupational Standards and incorporates fundamental food hygiene for those working in the catering and hospitality sector. Candidates will be required to sit a 30 question, multi-choice examination at the end of the session and will be awarded a nationally recognised certificate upon successful completion.

Course Contents:

- Introduction to food safety
- 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

Certification and assessment method

Multi choice test of 30 questions

Duration:	1 day
Location:	Newbury College Business Centre
Fee includes:	Training notes, certificate and credit card proof of competence.
Cost:	£90

**Please note this course can be delivered on site at your premises for groups of 8 or more.
This can often be more cost effective for your business**