

Food Safety

Level 2 Award in Food Safety (6hrs/1day)



Aim

To provide learners with information and training in accordance with current Food Safety Practices to enable them to prepare and handle food safely.

Learning Objectives

- List the legislation for food hygiene and food safety
- Describe the hazards associated with food safety
- Explain how to store food safely
- Describe the role of food handlers in maintaining safety & hygiene in the food premises
- Explain the stages of Hazard Analysis Critical Control Points

Certification

Successful learners will be issued with a certificate valid for 3 years.

Accreditation

External accreditation is available for this course, if required, through Highfield Awarding Body for Compliance (HABC). Additional costs will apply, please contact us.

Contact our friendly team for details...