

Food Safety

Level 2 Award in Food Safety Principles (3hrs)



Aim

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

Learning Objectives

- Describe the legal requirements surrounding food hygiene and safety
- List the hazards associated with food hygiene
- List the types of pests linked to food hygiene
- Explain the stages of Hazard Analysis Critical Control Points

Certification

Successful candidates 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...