

# Food Safety

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



### Aim

To provide candidates 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 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...**