



Training & Assessment
in Healthcare Ltd

Training and Professional Development

Food Safety:

Level 2 Award in Food Safety in Catering (RQF)

Approved and accredited by Highfield Qualifications

This course is designed to enable the candidate to understand the principles of food safety and how they should be applied in the workplace; to ensure that all food handlers control food safety risks through a better understanding of food hygiene and safety.



Course Objectives

- To understand how individuals can take personal responsibility for food safety: food safety procedures, risk assessment, safe food handling and behaviour
- To understand the importance of personal cleanliness and hygiene and reducing the risk of contamination : effective personal hygiene practices, e.g. protective clothing, hand washing
- To understand the importance of keeping work areas clean and hygienic: how to keep the work area clean and tidy, safe use and storage of cleaning chemicals and materials, safe waste disposal; pest control
- To understand the importance of keeping food safe: sources and risks to food safety from contamination including microbial, chemical, physical and allergenic hazards
- How to deal with food spoilage incl. reporting and disposal
- Safe handling practices and procedures for storing, preparing, cooking, chilling, reheating, holding, serving and transporting food.

Assessment of Learning is supported by a written questionnaire throughout the day.

COURSE INFORMATION	
Duration:	Full day
Who should attend:	All those involved in handling food
Certification:	Certificate of attendance.
Cost:	POA
Travel Charge:	Dependent on Location

Training and Assessment in Healthcare Ltd, 15 Hurricane Way, Norwich NR6 6EZ

Tel: 01603 611107 Email: training@tihcuk.com

Website: www.traininginhealthcare.co.uk

Managing Director: Linda Evans RGN. Company Secretary: Howard Evans. V.A.T. registration No: 948 7300 96