

LEVEL 2 FOOD SAFETY



Public confidence in food safety is a major concern for any food business. With increasing public, media and legislative scrutiny, food businesses need to get it right first time, every time. As well as helping ensure your staff understand their role in maintaining food safety, the e-learning also provides all the knowledge and understanding required for a learner to go on to achieve any Level 2 Food Safety (RQF) qualification with an approved training provider.

Areas covered

- Introduction to food safety
- Microbiological hazards
- Food poisoning and its control
- Contamination hazards and controls
- HACCP from delivery to service
- Personal hygiene
- Food premises and equipment
- Food pests and pest control
- Cleaning and disinfection
- Food safety enforcement



Who is it aimed at?

Regulations require that anyone involved in food handling must be appropriately trained in food safety. The course is aimed at anyone who works where food is cooked, prepared or handled. The course can also be used as part of the on-programme element of the new apprenticeship standards, and can support the knowledge, skills and behaviours apprentices need to effectively integrate into the workplace.



Key details at a glance



Duration: 4 – 5 hours



Assessment: Multiple-choice questions



Certificated: Yes – Highfield Completion Certificate



Support: 01302 363277
support@highfield.co.uk



Translation: Details available on request



Localisation: EU legislation within a UK context, but suitable for international businesses that trade with the EU and will be subject to the legislation