

BASIC FOOD SAFETY TRAINING

LEVEL 2 AWARD IN FOOD SAFETY **FOR MANUFACTURING**

(Formerly the Basic Food Hygiene Certificate)

A One Day Course

Course Outline

For

All food handlers in food manufacturing operations.

Purpose

To provide course members with a knowledge of the fundamentals of good food hygiene practice.

Awarding Bodies and Assessment Requirements

There is a choice of the Awarding Body and assessment requirements for this qualification, clients may choose as follows:

- The Chartered Institute of Environmental Health (CIEH)
- The Royal Society for Public Health (RSPH)

The assessment method for both awarding bodies is a 30 question multiple choice examination.

Content

- Bacteriology
- Food poisoning
- Food contamination
- Food storage and temperature control
- Personal hygiene
- Premises and equipment
- Pest control
- Cleaning and disinfection
- Food legislation

Qualifications

The course concludes with a short multiple choice test, successful candidates will receive the Level 2 Award in Food Safety for Manufacturing.

In-Company Courses

Courses are tailored to meet the requirements of the company. Each course includes specific information designed to ensure the safe preparation, storage and display of the company's products.

FOOD QUALITY SERVICES

58 Westfield Road – Leicester LE3 6HS – Telephone: (0116) 2557030 – email: mail@foodquality.co.uk