

CIEH LEVEL 2 Award in Food Safety in Catering

1-Day Programme



Overview:

There is a growing need to make food safety learning more relevant to specific business environments to increase effectiveness. Reflecting sector-specific needs this qualification is required to address new National Occupational Standards and has been designed to address the food safety and hygiene needs of the catering, manufacturing and retail sectors.

Outline of Training Programme:

- Legislation
- Food safety and hygiene hazards
- Temperature control
- Refrigeration, chilling and cold holding
- Cooking, hot holding and reheating
- Food handling
- Principles of safe food storage
- Cleaning
- Food premises and equipment

Learning Styles used throughout this 1 Day programme include Power Point presentation, Group discussion, exercises to enforce key Learning points

This course can be run as bespoke, tailored to suit your company's specific training requirements and organisational needs. Costs are dependent on number of days required and course content.

To make a booking, contact Gareth on 01656 644306 or
Email: gareth.harris@tsw.co.uk

Presented By: Gary Wilmington
LCGI – DIP RSA MIIRSM CMIOSH
Chartered Safety Health & Quality Manager

Qualification information:

- For anyone working in a catering, manufacturing or retail setting where food is prepared, cooked or handled
- One day programme
- CIEH Multiple choice examination
- QCA Accredited