

## Food Hygiene & Safety - Level 2

This course covers all the essential aspects of food hygiene and safety and will give food handlers the required certification to work with food.

The **Food Safety Level 2** course will give your food handlers the legally required certification to work in the catering sector. It is aimed at anyone who handles food in the catering or hospitality industry – including restaurants, hotels, bars, takeaways, kitchens, hospitals, and schools. The course covers the essential aspects of food hygiene and safety during all stages of food handling, so that you can minimise food safety hazards and ensure that the food you work with remains safe for customers to eat. You will also learn about the legal responsibilities of working with food and how to comply with the law.



### Course content

- Introduction to food safety
- Personal hygiene
- Microbiological food hazards and their control
- Other food safety hazards and their control
- Food handling, storage and the preparation of food
- Cleaning and disinfection
- The layout and design of food premises and pest control
- Multiple choice quiz



### Duration and time limit

The course takes approximately 2 - 3 hours to complete, although there is no time limit and you can do it in your own time and in stages.



## About the course

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The course is presented as a slide show and the content is broken down into simple sections. At the end of each part there are some multiple-choice questions that allow you to test your knowledge before moving on to a new section. Upon completing the course you will need to take the exam, which consists of 30 multiple-choice questions. You will need to get a minimum of 21 questions right to pass the course and receive your certificate, which you will be able to download immediately in PDF format.



## We only work with the very best.

Our training courses are written and managed by hospitality professionals with many years' experiences in their field with backgrounds in operations, health and safety, food safety, first aid, manual handling and all the aspects of your hospitality business that help it to run efficiently and legally.

Your staff will be learning from the best and will come away from their training inspired by mentors who understand their aspirations and requirements.



## Course fee £20 ex VAT