

CIEH Level 2 Award Food Safety in Catering

Length of course: 1 day

Is this the right course for me?

This course is designed for anyone working in a catering, manufacturing or retail setting where food is prepared, cooked and handled.

Pre-Course Requirements

There are no formal requirements for learners who want to take this qualification.

What will I learn?

The qualification covers the following topics:

- 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

How will I learn?

You will learn by listening to talks, group discussions, course related in-class activities and question and answers.

Will I gain a qualification?

On successful completion of the 30 multiple choice questions you will be awarded Level 2 Food Safety in Catering certificate from the Institute of Environmental Health. Please note that certificates take 4 - 6 weeks to arrive.

What can I do next?

Level 2 Health & Safety in the Workplace

Level 3 Award in Supervising Food Safety in Catering.

Level 4 Award in Supervising Food Safety in Catering.

Other course information can be found on www.careersadvice.direct.gov.uk or with a NEXT STEP advisor.

What do I need to bring to the classes?

Pen and paper. All other resources are provided.

Can I talk to someone about my course before I start it?

It is usually possible to put you directly in touch with the tutor if a member of the skillscentre:mk team cannot answer your query.