

**Course Title:** Food Safety Level 2

**Duration:** Full day

**Broad Aims:** To give the learner thorough knowledge and competence to handle food safely.

**Overview**

This course is suitable for anyone who handles or prepares food or is involved in the management of such people in a catering environment. This includes hotels, restaurants, takeaways, cafes, bars, fast food outlets, fish & chip shops, kitchens, hospitals, prisons, schools, colleges, Care facilities and community group.

**Reference to QCF**

**Learning Outcomes: By the end of the day, learners will be able to:**

- Define the term Food Safety
- Define the term Food Handler and discuss the roles and responsibilities according to legislation and best practice.
- Discuss common food safety terminology i.e Hazard, Risk, Contamination, Cross Contamination etc
- Discuss the impact of foodborne illness to the individual, employer and society
- Discuss food law and legislation applicable to the environment
- Cite ways in which contamination/cross contamination can be prevented and controlled
- Discuss food storage, preservation and temperature control
- Discuss the importance of personal hygiene
- Describe how to keep premises and equipment clean including pest control
- Define the term HACCP and discuss the principles of hazard analysis