



Level 2 Award in Food Safety in Catering

This qualification is ideal for anyone working in the catering and hospitality industry or those about to start work in the industry. The objective of this qualification is to prepare learners for employment in a catering role, or to support a role in the workplace.

What knowledge will be gained?

Learners gaining this qualification will know that food safety is the responsibility of everyone involved in the storage, preparation, cooking service and handling of food. Its topics are regarded by the Foods Standards Agency as being important to maintaining good practice in the production of safe food.

How is the course assessed?

Certification is dependent on successful continuous assessment during the day and successful completion of the end of course exam. You will need to attend for the whole day and complete a multiple choice knowledge assessment.

What are the benefits?

- *Achieve a nationally recognised Level 2 qualification
- * Further your personal and professional development
- *Increase your knowledge and awareness
- * Learn life-saving skills
- * Progression on to level 3 food safety

What will be learned?

The course covers:

- **Microbiological hazards (bacteria)**
- **Spoilage and preservation**
- **Food poisoning and its control**
- **Contamination hazards and controls**
- **Food handlers and personal hygiene**
- **Food premises and equipment**
- **Food pests and control**
- **Cleaning and disinfection**
- **HACCP from purchase to service**
- **Food safety and law enforcement**

Who can apply?

Courses are available to anyone over the age of 16 at a cost of £35 per person, payable at time of booking.

When and where?

Courses are booked around Shropshire and can be held for staff groups in the workplace, please enquire to find out more.

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