

## Food Safety Level 2

This Level 2 award in food safety is ideal for all those requiring food hygiene training for industry and provides fundamental food hygiene training for all food handlers. This course has been designed for anyone working in a catering, manufacturing or retail setting where food is prepared, cooked and handled

**Course Duration:** 1 Day **Certification:** Food Safety Level 2 Certificate

### Course Outcomes:

Including the following topics:

- Food Safety legislation
- Safe food storage and temperature control
- Cleanliness & hygiene standards

### Target Audience:

- Safety training for people in the workplace who participate in activities related to food safety. The qualification equates to the 'foundation' or 'basic' qualification;
- Examples are shop floor employees and front line staff employees in production or services

### Pre-requisites:

- None; no prior food safety knowledge required

### Course Accreditation:

In-house, CIEH or RIPH (sector specific):

- Level 2 Food Safety Award in Catering
- Level 2 Food Safety Award for Manufacturing
- Level 2 Food Safety Award for Retail

### Course Summary:

- This course provides candidates with the advanced knowledge and practical skills to develop a food safety culture within their workplace.