



CIEH Level 2 Awards in Food Safety

Overview

Training providers have identified a growing need to make learning more relevant to specific business environments to increase effectiveness. These new qualifications are required to address new National Occupational Standards reflecting sector-specific needs. In line with this demand, the CIEH Level 2 Awards in Food Safety have been designed to address the food safety needs of the catering, manufacturing and retail sectors

Outline Programme

- Legislation
- Food safety 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

Qualification information

Designed for anyone working in a catering, manufacturing or retail setting where food is prepared, cooked and handled

Course duration: One day programme

Assessment method: Multiple choice examination

