

Food Safety Level 2 in Catering - e-Learning CPD

This online Food Safety course is designed to provide individuals that handle open food the essential knowledge and understanding of good Food Safety Practice. The aim of this training course is to provide candidates with a fundamental knowledge of food hygiene and to enable them to apply this knowledge to essential practical skills in order to prevent food poisoning.

Learning Outcomes

- Introduction to Food Safety
- Hazards associated with Food Safety
- Food poisoning and contamination
- HACCP
- Temperatures
- Personal Hygiene
- Allergies and Intolerances
- Premises, Equipment and Pest Control
- Cleaning and Disinfecting
- Legislation and requirements

Duration

60 mins