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CIEH Level 2 Award in Food Safety

Overview

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

Outline food hygiene training programme

The qualifications cover the following topics:

- Legislation
- Food safety and hygiene 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

QCA Accredited