



Food Safety in Catering Level 2 Qualification 1-Day Course – (6-hour Course)

Course Information:

Unit: Food Safety in Catering

This is an excellent introduction to Food Safety in Catering and will benefit all employees at all levels, particularly those who hold, or are about to hold, a food safety role within their catering organisation.

The course will clarify aspects of food safety which many of us believe to be complex and daunting. The importance of food safety in catering is underpinned by health and safety legislation that places a duty on employers to establish policies and procedures and ensure their employees receive appropriate training.

Successful candidates will be awarded a national Level 2 qualification.

Duration:

This is a 1-day classroom-based course. Dependent upon the learner's experience, there may well be some pre-course or post-course reading.

Certification:

Assessment is on-going by the instructor along with a written test paper.

The qualification does not have an expiry date but refresher training and keeping up to date with changes to policies and procedures is vital to keep the qualification current.

Course content provided via Nuco Training as an Approved Instructor.

Content covered on the course:

- How individuals can take responsibility for food safety
- The importance of keeping him/herself clean and hygienic
- The importance of keeping the work areas clean and hygienic
- The importance of keeping food safe

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