

Level 2 Food Safety and Hygiene

Course Summary

This 1-day course is the minimum requirement for all food handlers employed in the food industry. It focuses on the importance of food hygiene, associated food safety hazards, good hygiene practice and controls based upon awareness of food safety management systems.

Food handlers include:

- Any person who handles food whether open or packaged
- Any person who enters food premises – maintenance engineers, delivery personnel etc

Candidates can choose whether to take an exam focusing on Food Safety for Manufacturing, or a more general exam suitable for caterers and retailers.

Entry Requirements

No formal qualifications are required but a working knowledge of the food industry would be desirable.

Course Structure and Content

Individual Responsibility within Food Safety Procedures

- Importance of Food Safety
- Food borne illness
- Food Safety procedures
- Legal responsibilities

Food Handlers Cleanliness & Hygiene

- Personal hygiene
- Illness reporting

Keeping Work Area Clean and Hygienic

- Cleaning & disinfection
- Surfaces & equipment
- Waste disposal
- Pest control

Receive and Store Food Safely

- Stock rotation
- Temperature control

Prepare, cook, hold and serve food safely

- Food safety hazards
- Contamination & cross contamination
- Temperature control
- Safe preparation, cooking, chilling and reheating of food

Assessment: A multiple choice test with 30 questions to be answered in 40 minutes (Also in Polish)

Your course fee includes:

- Course folder and notes
- RSPH exam fee and certificate

Progression: Level 3 Award in Food Safety and Hygiene