RSPH Level 2 Food Safety

Course Summary

All food handlers employed in the food industry require basic food safety and hygiene training. This course focuses on the importance of food hygiene, associated food safety hazards, good hygiene practice and controls based upon awareness of food safety management systems.

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

Duration

1 day

Course Structure & Content

Section 1: Individual Responsibility within Food Safety Procedures

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

Section 2: Food Handlers' Cleanliness & Hygiene

- Personal hygiene
- Illness reporting

Section 3: Keeping Work Areas Clean and Hygienic

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

Section 4: Receive and Store Food Safely

- Stock rotation
- Temperature control

Section 5: Prepare, cook, hold and serve food safely

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

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Course Delivery / Format

Classroom:

Delivered face-to-face at our training centre in Skipton, North Yorkshire UK.

Remote:

Delivered live and online so you'll require a computer and Internet connection

Full details and login information will be provided before the start of the course

Who Should Attend?

Food handlers should attend this course. That means any person who handles food — whether open or packaged, or any person who enters food premises, such as maintenance engineers or delivery personnel.

Entry Requirements

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

Learning Outcomes

The purpose of this training is to give food handlers an understanding of food hazards and how to control them. You will recognise the danger of cross-contamination of food products, how contamination of food products can lead to food poisoning, the importance of good personal hygiene and the importance of compliance with food safety law. You will also learn how to control food safety hazards through safe food handling practices and procedures.

Qualification / Assessment

- A multiple-choice test with 30 questions to be answered in 40 minutes
  (Polish language version also available)

Course Fee

Please Call for a Quote

Your course fee includes:

- Course binder and notes
- RSPH Examination fee and certificate

Progression:

RSPH Level 3 Award in Food Safety

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