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# CHARTERED INSTITUTE OF ENVIRONMENTAL HEALTH (CIEH) LEVEL 2 AWARD IN FOOD SAFETY IN CATERING

## WHO IS IT FOR?

Food poisoning is normally caused by negligence or ignorance and most experts in food hygiene believe that a reduction in the high level of food poisoning cases will only be achieved by the education of food handlers. The Level 2 Award in Food Safety in Catering has been designed to give all levels of catering staff an appreciation of the fundamentals of good food hygiene practice.

## OBJECTIVES

The training gives participants an understanding of the effects of poor hygiene and provides them with the knowledge of how to implement good hygiene working practices.

## CONTENT

Topics covered will include:

- Introduction to terminology and concepts
- Legislation and enforcement
- Food safety hazards and risk management
- Temperature control and monitoring
- Refrigeration, chilling and cold holding
- Cooking, hot holding and reheating
- Food handling
- Principles of safe food storage
- Cleaning
- Food premises and equipment

## METHOD

The course follows a defined syllabus and is of 7 hours' duration. To gain the qualification, participants are required to successfully complete a thirty-question multiple choice paper.

## DURATION

One day.

**For further information or to book a place, please contact us on 01443 749000**

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