



Food Hygiene in Catering

Level 2

The Food Standards Agency states that *Campylobacter* is the most common foodborne pathogen with around 280,000 cases per year

Course Overview

Building on the foundations set in the Food Hygiene in Catering Level 1 course, level 2 is designed to develop the knowledge for chefs, cooks and those who prepare a range of food as well as anyone who handles ready to eat food. Anyone who prepares or serves food for the young, sick or elderly will also benefit from this course.

This course will equip you to understand the main issues involved in maintaining a high standard of food safety, providing a brief overview of the main issues covering the key topics that make a good and universally acceptable foundation for food safety.

Course Syllabus

- Definitions, legislation, regulations and guidance of the Food Safety Act 1990
- Corporate responsibility and due diligence
- Personal hygiene
- Waste management
- Hazards – Food safety, contamination and health
- Premises requirements for hygiene, layout and ventilation
- Pest control
- Pathogens, bacteria and ill health effects
- Storage and handling of food
- Food preservation and cross contamination
- Packaging and containment
- Storage and uses of chemicals
- Labelling of food stuffs
- Record keeping
- HACCP – Food safety management
- Environmental Health Officers (EHO's) and enforcement actions

Course type options:



Online

v.2 June 2017

frequently asked questions...

The Course

Course Delivery	This course is available as an Online Course
Accreditation	ROSPA
Course Length	2 hours
Start / Finish Times	To suit
Maximum Group Size	N/A
Tailored to Specific Requirements	N/A
Course Material	N/A

Certification

Is there an Assessment?	Multiple-choice questions
Are certificates issued?	Yes
Valid for?	Refresher training is recommended every 2 years
When / how are they available?	Available for download upon completion

The Delegates

Prior Knowledge / Prerequisites	N/A
Needs to bring along	N/A

The Venue

Course Location	N/A
Venue Requirements	N/A
Non-NUK Venues	N/A
Refreshment at NUK Venues	N/A

v.2 June 2017