



Food Hygiene in Retail Level 2

The Food Standards Agency states that, after poultry, foods such as vegetables, nuts, seeds and fruit cause the second highest number of illnesses, with beef and lamb being the third highest cause on the list

Course Overview

Legislation (EU Regulation (EC) 852/2004, the Food Safety Act 1990 and Food Hygiene (England) Regulations 2005) requires that food businesses need to ensure any staff working with food in retail understand how to carry out their roles responsibly and to handle food safely.

This course is aimed at food handlers working in a retail environment (for example, supermarkets, grocery stores, farm shops, market stalls, butchers, bakers, wholesalers, delicatessens and fishmongers).

Course Syllabus

This course covers the following subject matter:

- Food Safety Legislation
- Health hazards
- Personal hygiene
- Premises hygiene
- Equipment hygiene
- PPE, RPE and clothing
- Maintaining high standards of food hygiene
- Cleaning techniques and regimes
- Waste management
- Cross contamination
- Pathogens, bacteria and ill health effects
- Pest control
- Record keeping
- Incident reporting
- Risk control
- Storage and handling of foods
- Labelling of foodstuffs
- HACCP – Food safety management
- Environmental Health Officers (EHOs) and enforcement actions

Course type options:



Tailored



Online

frequently asked questions...

The Course

Course Delivery	This course is available as a Tailored or an Online Course
Accreditation	ROSPA
Course Length	2 hours (Online); Min half day (Tailored)
Start / Finish Times	To suit
Maximum Group Size	12
Tailored to Specific Requirements	Yes – please provide specific information at the booking stage
Course Material	Handouts are provided on the day

Certification

Is there an Assessment?	Multiple-choice questions
Are certificates issued?	Yes
Valid for?	Refresher training is recommended every 3 years
When / how are they available?	Available to access from the NUK website upon completion

The Delegates

Prior Knowledge / Prerequisites	Must have good understanding of written and verbal English
Delegate to provide	Everything is provided on the day

The Venue

Course Location	At a venue of your choice or a Now u Know Training Centre
Venue Requirements	Please inform us of any mobility concerns
Non-NUK Venues	Must have adequate space, seating, lighting, welfare, 240v socket and an external area for practical demonstrations, where applicable
Refreshment at NUK Venues	Available on request

v.2sept2017