



CIEH Level 2 Food Safety for Catering



Course Overview

This course is accredited by the Chartered Institute for Environmental Health (CIEH) and is nationally recognised in all sectors of the food industry. It will benefit anyone working in the catering sector where food is prepared, cooked and handled.

Upon completion of this course, employees will learn the importance of food safety and will understand the procedures involved. They will have a greater understanding of the requirements of restricting contamination and the outbreak of food poisoning.

Course Syllabus

This course covers the following subject matter:

- Introduction to food safety and the law
- Food safety hazards
- Taking temperatures
- Refrigeration, chilling and the cold holding of foods
- Cooking, hot holding and reheating of foods
- Personal hygiene
- Food premises and equipment
- Cleaning and disinfection
- Principles of safe food storage
- Cross contamination and high-risk foods

Course type options:



Tailored



Open

frequently asked questions...

The Course

Course Delivery	This course is available either as a Tailored or Open course
Accreditation	CIEH Level 2 Award in Food Safety for Catering
Course Length	1 day, plus 30 guided learning hours of food safety practice
Start / Finish Times	9.30am – 5.00pm
Maximum Group Size	20 (minimum group size of 10)
Tailored to Specific Requirements	Yes - please provide at the booking stage
Course Material	CIEH training materials

Certification

Is there an Assessment?	Multiple-choice question examination and a practical assessment
Are certificates issued?	Yes
Valid for?	3 years (recommended)
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

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