



CIEH Level 2

Food Safety for Logistics

Course Overview

The Chartered Institute of Environmental Health (CIEH) Level 2 Award in Food Safety for Logistics will benefit anyone working in a logistics business where food is stored, transported and delivered. Everyone who works in food logistics has a special responsibility for safeguarding the health of consumers. This qualification underlines the importance of food safety and provides employees with an understanding of how to identify and control food safety hazards throughout the supply chain activities of storage, transport and distribution.

Course Syllabus

This course covers the following subject matter:

An individual's responsibility for food safety

- Roles and responsibilities in an organisation's food safety procedures
- How to report and record food safety hazards and illnesses
- The legal responsibilities of drivers and warehouse staff for keeping food safe

An individual's understanding of personal hygiene and cleanliness

- The importance of good personal hygiene in contributing to overall food safety
- Effective personal hygiene practices (for example: hand washing, protective clothing, personal illnesses, cuts & wounds and avoiding unsafe behaviour)

An individual's understanding of keeping storage areas and vehicles clean

- Keeping storage areas and vehicles clean and tidy through the effective use of cleaning methods and equipment
- How to use and store chemicals safely to avoid contamination
- The importance of pest control

Understanding how to keep food safe

- The risk to food and food packaging in transit, in storage and at delivery, from microbial, chemical, physical and allergenic hazards
- Food safety procedures for delivery, storage, date-marking and stock rotation
- The importance of food and environmental temperature controls
- Why recordings should be kept; returned foods
- The controls needed to maintain food safety when regulations aren't met

Course type options:



Tailored



Open

frequently asked questions...

The Course

Course Delivery	This course is available as a Tailored or Open course
Accreditation	CIEH Level 2 Award in Food Safety for Logistics
Course Length	1 day, plus 30 guided learning hours of food safety practice
Start / Finish Times	9.00am – 4.00pm
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 a 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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