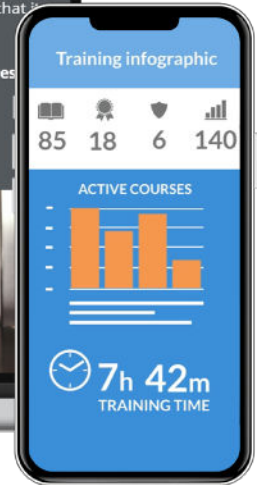
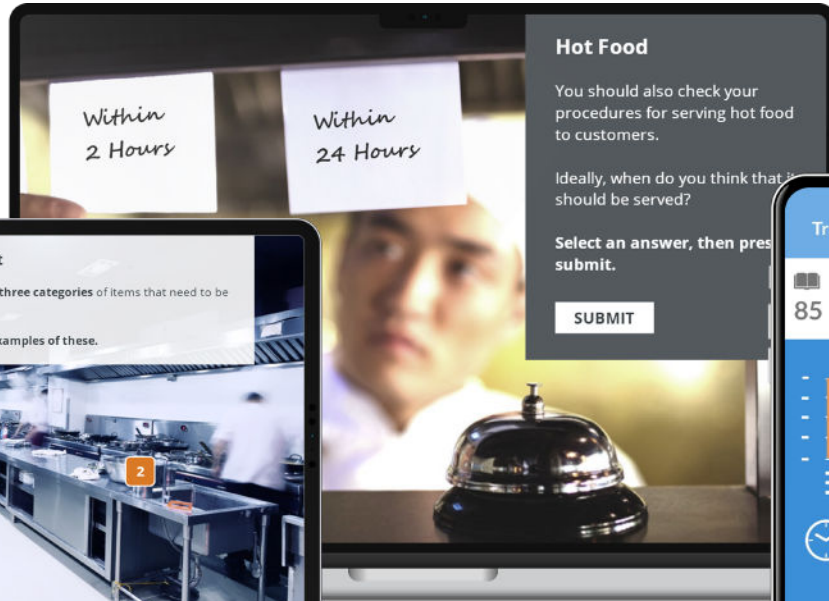
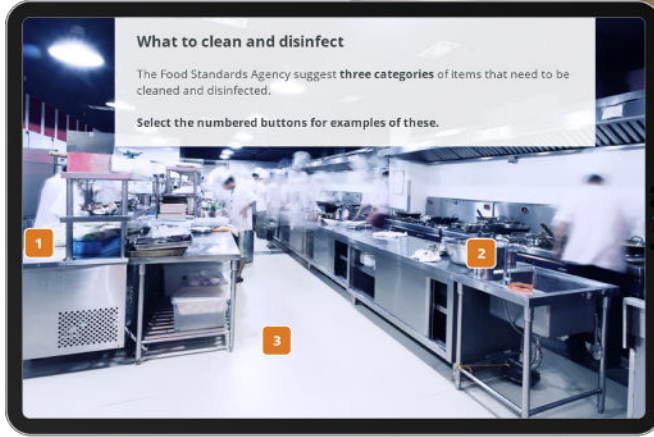


FOOD SAFETY IN CATERING

Assured 2024/26
ROSPA
Qualifications



OVERVIEW

This Food Safety & Hygiene Level 2 in Catering has been designed for anyone that handles food as part of their role in catering; this could be chefs, cafe staff and anyone else involved in the catering industry.

Food is governed by laws and regulations which establish food control, food safety and relevant aspects of food trade. These are in place to ensure food is safe and of adequate quality. This course will help ensure your organisation meets this requirement.

Learners will be helped to appreciate the importance of food hygiene, their legal responsibilities and best practice involved in the safe production, cooking, storage and serving of food. They'll also consider the hazards, personal hygiene, cleaning and disinfection, rubbish disposal and pest control.

This Food Safety & Hygiene Level 2 in Catering e-learning course provides learners with all the information they need to work effectively with food, helping to ensure the safety of their colleagues and the public.

OBJECTIVES

- Establish why food hygiene is important
- Learn about the various laws surrounding food hygiene and safety
- Understand the hazards associated with food hygiene in a catering environment and what can be done to reduce risks
- Effectively identify and manage risks in a catering environment
- Establish effective cleaning and maintenance procedures
- Understand the dangers presented by pests around food and how these can be mitigated by measures including safe rubbish disposal
- Review the food safety danger zone
- Identify the importance of avoiding cross-contamination
- Explore the main allergens, and how food should be labelled



DURATION

1 Hour and 30 Minutes. Including interactions and downloads.



AUDIENCE

Essential health and safety training for people in H&S roles and essential food hygiene training for people in catering roles. Can also be used as part of a wider health and safety programme.



CERTIFICATION

Upon completion of the course the learner will receive a CPD certificate.

