



Nationwide Industrial Compliance & Education Ltd

CIEH : Food Safety in Catering - Level 2

Why Attend?

Designed for anyone working in a catering, manufacturing or retail setting where food is prepared, cooked and handled. The Level 2 in food safety is ideal for all those requiring food hygiene training for industry.

Course Overview:

Food hygiene and safety training providers have identified a growing need to make food safety learning more relevant to specific business environments to increase effectiveness. Reflecting sector-specific needs these food safety qualifications are required to address new National Occupational Standards.

In line with this demand, the CIEH Level 2 Awards in Food Safety have been designed to address the food safety and hygiene needs of the catering, manufacturing and retail sectors.

What Is Covered In The Course:

- Legislation
- Food safety and hygiene hazards
- Temperature control
- Refrigeration, chilling and cold holding
- Cooking, hot holding and reheating
- Food handling
- Principles of safe food storage
- Cleaning
- Food premises and equipment

Course Duration:

One day programme

Assessment Method:

Multiple choice examination

What Next?

Call 01508 471734

eMail enquiries@trainnice.com now!

