

## Awareness Course Outline:

### CIEH Level 2 Award in Food Safety in Catering

<b>Course Title:</b>	<b>CIEH Level 2 Award in Food Safety in Catering (formerly basic Food Hygiene)</b>
<b>Overview:</b>	<p>A new qualification to address the growing needs to make learning more relevant to specific business environments such as catering, retailing and manufacturing.</p> <p>Who needs this qualification? Anyone working in any of the above environments, where food is prepared, cooked, handled and served.</p> <p>Why is this training important? Everyone who works with food has a special responsibility for safeguarding the health of consumers and ensure that the food they serve or sell is safe to eat.</p>
<b>Course Content:</b>	<ul style="list-style-type: none"> <li>• Introduction to food safety</li> <li>• The law</li> <li>• Food safety hazards</li> <li>• Temperature control</li> <li>• Personal hygiene of food handlers</li> <li>• Principles of safe food storage</li> <li>• Cleaning and disinfection</li> <li>• Food premises and equipment</li> <li>• Pest control</li> </ul>
<b>Methods Used:</b>	<p>Discussion Questioning Exercises</p>
<b>Venue:</b>	<p>Essential Learning Training Suites Learners Workplace</p>
<b>Course Duration:</b>	<p>Full day Assessment: Multiple choice examination 30 questions. Pass mark 20/30</p>
<b>Certificate:</b>	<p>Chartered Institute of Environmental Health (CIEH) Awarding body. OFQUAL Accredited</p>