



The Chartered Institute of Environmental Health (CIEH) (New) Level 2 Award in Food Safety in Catering

Fundamental food hygiene knowledge for all food handlers

Overview

Training providers have identified a growing need to make learning more relevant to specific business environments to increase effectiveness. New qualifications are required to address new National Occupational Standards reflecting sector-specific needs. In line with this demand, the CIEH Level 2 Award in Food Safety in Catering has been designed to address the food safety needs of the catering and hospitality sector.

Outline programme

The qualification covers the following topics:

- Legislation
- Food safety 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

Qualification information

Designed for: All food handlers

Course duration: 6 hours minimum

Course Venue

This programme may be run either on-site or at one of our UK training venues.

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