



# CIEH Level 2 Award in Food Safety

<b>Overview</b>	<p>We have identified a growing need to make learning more relevant to specific business environments to increase effectiveness. This qualification ensures that staff are up to date with National Occupational Standards reflecting sector-specific needs. The CIEH Level 2 Award in Food Safety has been designed to address the food safety needs of the catering, manufacturing and retail sectors.</p> <p>This course is designed for anyone working in a catering, manufacturing or retail setting where food is prepared, cooked and handled.</p>
<b>Course Programme</b>	<ul style="list-style-type: none"> <li>▪ Legislation</li> <li>▪ Food safety hazards</li> <li>▪ Temperature control</li> <li>▪ Refrigeration, chilling and cold holding</li> <li>▪ Cooking, hot holding and reheating</li> <li>▪ Food handling</li> <li>▪ Principles of safe food storage</li> <li>▪ Cleaning</li> <li>▪ Food premises and equipment</li> </ul>
<b>Assessment Method</b>	Paper based multiple choice examination
<b>Duration</b>	1 day programme
<b>Qualification</b>	CIEH Level 2 Award in Food Safety (formally Basic Food Hygiene)
<b>Price</b>	£60
<b>More Information</b>	For further information about this course or to reserve your place please contact us on 08456 250 250 or email <a href="mailto:info@skillsbase.co.uk">info@skillsbase.co.uk</a>