

Summary of: The Chartered Institute of Environmental Health Level 2 Award in Food Safety in Catering Course

Duration: 6 hours.

The Food Safety (General Food Hygiene) Regulations 1995 expect every food handler to be trained, instructed and supervised to the level appropriate to their duties.

The Chartered Institute of Environmental Health (CIEH) has designed its Level 2 Award in Food Safety in Catering to give all food handlers an appreciation of the importance of good food hygiene practices.

The Syllabus training includes;

Legislation

Food Safety Hazards

Temperature Control

Refridgeration, chilling and cold handling

Cooking, Hot holding and reheating

Personal Hygiene

Food Handling

Principles of safe food storage

Food Premises, Equipment and Pest control

Cleaning and Disinfection

Thirty question multiple choice examinations

Video

Summary

Evaluation