



CIEH LEVEL 2 FOOD SAFETY IN CATERING / MANUFACTURING / RETAIL

Target Audience:

This course is designed to give first tier workers an appreciation of the fundamentals of good food hygiene practice.

The Objectives / Learning

Outcome:

This course concentrates on the first principles of good food practice. It covers the things you need to do to ensure that the food you make, serve or sell is perfectly safe to eat.

Course Details:

There is a maximum of 12 places available.
Validation of Certification: 3 years.
Course Duration: 6 hours.

Course Content:

- Understand the role of the first aider including
- Introduction to food safety
- The Law
- Food safety hazards
- Taking temperatures
- Refrigeration, cooling, and cold holding of foods
- Cooking, hot holding and re – heating of foods
- Food handlers
- Principles of safe food storage
- Cleaning
- Food premises and equipment

Course Materials:

All students will receive a course book, and certificates will be forwarded upon successful completion of the course.

Course Assessment:

The candidates are assessed by an examination paper consisting of 30 multiple choice questions to be completed in half an hour under examination conditions. Candidates who achieve 20 or more correct answers will pass the examination and receive a certificate.

Approval Number:
57/100

Important:

This food safety training is ideal for individuals working in food and other food-related establishments to provide them with adequate knowledge of the principles revolving around Hazard Analysis and Critical Control Points (HACCP). This training course needs to be supported by appropriate regular training by managers and supervisors. This course is in no way designed to be a quick fix but will help towards implementing a safe food environment.