

CIEH Level 2 Award in Food Safety in Manufacturing/Catering

Duration 1 Day

Training providers have identified a growing need to make learning more relevant to specific business environments to increase effectiveness. This qualification is required to address new national occupational standards reflecting sector-specific needs. In line with this demand, the CIEH Level 2 Awards in Food Safety have been designed to address the food safety needs of catering, manufacturing and retail sectors.

In response to the requirements of the Sector Skills Councils and the Qualifications and Curriculum Authority (QCA), the CIEH has launched the new sector-specific Level 2 Awards in Food Safety, which has replaced the CIEH Foundation Certificate in Food Hygiene.

The qualification covers the following topics:

Legislation

Food safety hazards

Temperature controls

Refrigeration, chilling and cold holding

Cooking, hot holding and reheating

Food handling

Principles of safe food storage

Cleaning

Food premises and equipment

It is designed for anyone working in a catering, manufacturing or retail setting where food is prepared, cooked and handled.

Course duration: One-day programme

Assessment method: Multiple choice tick box examination