

Food Safety in Catering

Level: 2



Awarding body: Quasafe

Duration: 1 day

Aimed at

This course is suitable for all individuals handling food.

Course description & subjects covered

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 Level 2 Award in Food Safety in Catering has been designed to address the food safety needs of the catering and hospitality sector.

This course covers the following subjects:

- 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

Assessment

There will be a 30 multiple choice questions assessment at the end of the course.

Entry requirements

There are no formal entry requirements for this course.

Candidates required to provide

Candidates are asked to provide identification (e.g. passport or driving licence), note paper and pencils. A course book will be provided.

Cost

£65.00

Telephone: 01443 663128

Email: bis@cymoedd.ac.uk

Contact us

Facebook: [@CymoeddBISEvents](https://www.facebook.com/CymoeddBISEvents)

Twitter: [@CymoeddBIS](https://twitter.com/CymoeddBIS)