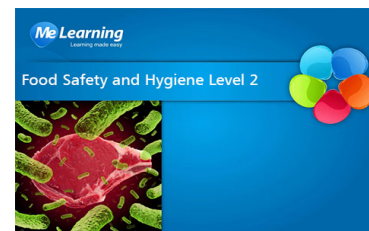


## Food Safety and Hygiene Level 2

### Introduction

This Level 2 Food Safety and Hygiene course has been designed to help anyone who handles, prepares or serves food to understand all aspects of food safety, from their legal responsibilities, kitchen hazards, to good personal hygiene and food contamination risks.

This course is split into nine interactive and engaging modules, and is the most thorough course available. On completion of the course learners will be able to comply with the law, understand the key aspects of food hygiene practice and know how to minimise food safety hazards.



### Audience

This course is aimed at anyone working with or around food including industries such as:

- Catering or hospitality
- Employed or self employed
- Restaurants and hotels
- Fast food outlets and takeaways
- Cafes and bars
- Kitchens
- Catering in hospitals, schools and colleges.

### Objectives

- Why food safety training is important
- Their personal and legal responsibilities
- Understand food safety law
- Learn about the hazards of a kitchen
- Understand the different types of bacteria and how they spread
- The impact of food borne illness
- How food becomes contaminated
- Understand how to prevent cross contamination
- How to prevent contamination through good hygiene practices, safe temperatures and storage
- Understand what HACCP is and how to use it
- Be able to identify food hygiene hazards
- Understand the best food handling practice
- Know how to apply food safety controls to achieve high standards of food hygiene
- Understand the importance of personal hygiene
- Be able to help keep the workplace clean and hygienic
- Understand what food poisoning is and how to prevent

### Modules

This course contains the following modules:

#### Module name

- The importance of food safety and hygiene
- Food safety law
- Kitchen hazards – dangerous environments
- Kitchen hazards – the law and your role
- Food contamination and cross contamination
- Bacteria
- How to prevent food poisoning
- Maintaining good personal hygiene
- Hazard analysis and critical control point HACCP

### Content

