

CIEH Level 2 Award in Food Safety in Catering

Course Aims

This course is designed for anyone working in a catering setting where food is prepared, cooked and handled. 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 Award in Food Safety has been designed to address the food safety needs of the catering, manufacturing and retail sectors.

Course Content

On successful completion of the training programme and assessment will enable candidate to understand:

- Legislation relating to food safety
- 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

This course replaces the **CIEH Foundation Certificate in Food Hygiene**.

Course duration: One day programme

Assessment method: Multiple choice examination

QCA Accredited

Suggested progression on completion:

- **CIEH Level 3 Award in Supervising Food Safety in Catering**