

## Online Level 2 Food Safety – Catering Training Course

Accredited by RoSPA (Royal Society for the Prevention of accidents) & CPD.

Food Handlers and their employers have a legal duty to manage Food Safety. These obligations are set out by a number of EU and UK Laws. These Laws state that food handlers must make sure that food which is prepared, cooked, served or sold, is safe for human consumption. Failing to follow food safety standards can cause food to become contaminated with potentially fatal consequences.

Training your employees with our online system will go a long way to give them greater awareness of the dangers that poor food safety standards pose, as well as covering how food safety risks actually arise and how to control and prevent them.

Level 2 Awards in Food Safety are suited for anyone working in a catering, manufacturing or retail setting where food is prepared, cooked and handled.

### Typical environments may include:

- Pubs, hotels, restaurants;
- Supermarkets and retail environments;
- Food and drink manufacturers;
- Hospitals;
- Care homes;
- Schools;

### Course structure:

Course	Module Number	Module Name
Level 2 Food Safety - Catering	1	Food Safety Legislation
Level 2 Food Safety - Catering	2	Hazards from Delivery to Service
Level 2 Food Safety - Catering	3	Risk Control (Prevention of Contamination)
Level 2 Food Safety - Catering	4	Pests, Premises and People