



Food Safety in Catering

Level 2 Award

The Level 2 Award in Food Safety in Catering is recognised by Environmental Health Officers as the benchmark for the assessment of food handlers in the UK.

It has been specifically designed to help anyone who handles, prepares or serves food in the catering industry understand their legal responsibilities so that they can comply with the law, understand the key aspects of food hygiene practice and know how to minimise food safety hazards.

The course will run from 9.30am -5.00pm on the following days:

18 January 07 March

25 April 20 June

The cost for the course and exam which is taken at the end of the day is £85.00 exempt of VAT.

During the course you will learn the following:

- The terminology used in food safety
- The laws that apply to food businesses & food handlers



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- The concept of food hazards and how the risk of food poisoning can be contained
- How a reduction in storage temperature will minimise bacterial multiplication
- The importance of high temperatures in the supply of safe food
- The need for high standards with regards to the layout of equipment in food premises to promote good hygiene
- The importance of utilising appropriate storage conditions for different types of food
- The importance of cleaning in food premises

No previous food hygiene training is required to take this course.

For further information about the course, or to book yourself a place, please contact our Admissions Team on 01227 811113 or email admissionsdept@canterburycollege.ac.uk



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