

County Training

Learning, Employment & Training Services

CIEH Level 2 Award in Food Safety in Catering

Who is it for?

This course has been designed to give staff an appreciation of the fundamentals of good food hygiene principals and practices.

Course content:

Food poisoning - The main causes of food poisoning, sources of bacteria which cause food poisoning and related symptoms

Bacteriology - The characteristics of bacteria and their potential to cause disease and spoil food

Personal hygiene – The importance of personal hygiene in food handling and how risks can be eliminated

Prevention of contamination and food poisoning – The importance of correct handling, preparation, cooling and processing of food.

Premises, equipment and pest control – The importance of food premises being suitably constructed, fitted out and equipped.

Cleaning and disinfections – The importance of regular, systematic cleaning and disinfection procedures.

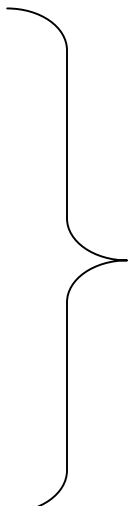
Legislation – The basic requirements of the Food Safety Regulations 1995 and all subsequent regulations.

Assessment: Multiple choice questions

Length of programme: 1 day including exam

All courses are booked for Wednesday's on the following dates:

20 October 2010
24 November 2010
19 January 2011
16 February 2011
23 March 2011
20 April 2011
25 May 2011
22 June 2011
20 July 2011
31 August 2011
21 September 2011
19 October 2011
23 November 2011



**All courses take
place at the Lantern,
Shrewsbury**