

# Food Safety and Hygiene Level 2 in Catering

## Introduction

This Food Safety & Hygiene Level 2 in Catering has been designed for anyone that handles food as part of their role in catering; this could be chefs, café staff, fast food outlet workers and anyone else involved in the catering industry.

Within this Food Safety & Hygiene Level 2 in Catering e-learning course, your learners will be helped to appreciate the importance of food hygiene, their legal responsibilities and best practice involved in the safe production, cooking, storage and serving of food.

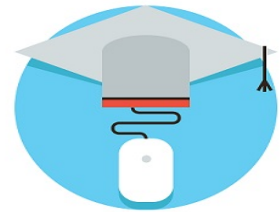
They'll also consider the type of hazards they might face, personal hygiene, cleaning and disinfection, disposing of rubbish and pest control.

**Apart from Schools, this course is free for Sefton Council employees. Charges apply for all other organisations:**

- Individual license - £32 per person
- Group license (more than 10) - £27 per person

Please contact us at [training.services@sefton.gov.uk](mailto:training.services@sefton.gov.uk) if you wish to obtain a group licence.

By enrolling on this course you are agreeing to the terms set in our charging policy which can be found [here](#). Once enrolled on this course, you will be billed accordingly.



## Audience

Essential health and safety and food hygiene training for people in H&S and catering roles.

## Objectives

- Establish why food hygiene is important
- Establish what the law requires regarding food hygiene and safety
- Understand the hazards associated with food hygiene in a logistics environment and what can be done to reduce risks
- Effectively identify and manage risks in a logistics environment
- Recognise the importance of personal hygiene to food safety
- Establish effective cleaning and maintenance procedures
- Explore the importance of correct rubbish disposal practices
- Understand the dangers presented by pests around food and how these can be mitigated
- Review the food safety danger zone and explore the main methods of food preservation
- Identify the importance of avoiding cross-contamination
- Explore the main allergens, the risks and how food should be labelled
- Learn about the responsibilities involved in serving hot or cold held food.

## Modules

This course contains the following modules:

### Module name

- Food Safety and Hygiene Part 1
- Food Safety and Hygiene Part 2
- Food Safety and Hygiene : Assessment Quiz

## Content

- Module 1: Introduction to Food Safety
- Module 2: Legal Requirements
- Module 3: The Hazards
- Module 4: Hazard Analysis
- Module 5: Personal Hygiene
- Module 6: Cleaning and Disinfection
- Module 7: Disposing of Rubbish
- Module 8: Pest Control
- Module 9: Temperature and Preservation
- Module 10: Preventing Cross Contamination
- Module 11: Allergen Guidance
- Module 12: Serving Food