



Food Safety in Catering (Level 2)

Is this the right course for you?

Food safety is the responsibility of any staff or volunteers who are involved in the storage, preparation, cooking, serving and handling of food. The topics covered in this award are regarded by the Food Standards Agency as being important to maintaining good practice in the production of safe food.

This course has been developed and mapped to:

- Food Safety Act 1990
- Food Hygiene Regulations 2006
- Food Standards Agency: Safer Food Better Business

What will the course cover?

- The importance of food safety procedures, risk assessments, safe food handling
- Reporting food safety hazards
- Legal responsibilities of food handlers
- Personal hygiene
- Protective clothing
- Keeping the work area and equipment clean and tidy
- Keeping food safe
- Safe food handling
- Temperature controls
- Stock control
- Assessment

Key learning outcomes:

Participants completing this course will be able to:

- Explain how they can take personal responsibility for food safety
- Understand the importance of keeping themselves clean and hygienic
- Describe the importance of keeping food safe

Course Details:

Trainer: Unique Training Solutions

Unique Training Solutions are a national provider of training courses and qualifications within Health, Housing and Social Care. They are an HCPA approved provider.

Date(s): 06/03/2019

Time: 9.30 -16.30

Venue:

Nigel Copping Community Building
Sanville Gardens
Stanstead Abbots
SG12 8GA

Cost:

£35 VCS – CVS members
£45 VCS - non members
£90 private/statutory

In addition delegates will need to pay £15.20 exam fee

How to book:

Please, click [here](#) to book your place.

Booking contact:

abbie@cvsbeh.org.uk

0300 123 1034.