

BASIC FOOD HYGIENE (LEVEL 2 IN FOOD SAFETY IN CATERING)

Main Aim and Key Benefits:	The course enables all food handlers, supervisors and managers to achieve a level of competence in food safety procedures which will ensure that they are able to comply with current legislation. This will reduce potential food poisoning risks, encourage better food handling practices and promote compliance with EHO requirements.
Course Content	<ul style="list-style-type: none"> • Basic bacteriology • Causes and prevention of food poisoning • Prevention of other types of food contamination • Personal hygiene • Design of premises and equipment • Cleaning and disinfection • Pest control • Legislation
Training Methods:	<ul style="list-style-type: none"> • Presentations • Syndicate exercises • Group discussions • Multiple choice examination
Who will benefit from attending:	All Food Production, Food Service and Bar Staff, their Managers and Supervisors
Duration:	1 day
Certification:	Chartered Institute of Environmental Health (CIEH)
Training Provider:	Progressive Training

NB Where delegates have English as a 2nd language the following foreign language papers are available upon request. However please note that the training delivery will be in English so delegates will need a reasonable understanding of English.

- Arabic
- Bangladeshi Bengali
- Chinese (traditional)
- Chinese (Simplified)
- French
- Gujarati
- Hindi
- Hungarian
- Italian
- Japanese (Kanji)
- Malayalam
- Nepalese
- Polish
- Portuguese
- Punjabi
- Spanish
- Tamil (Indian)
- Tamil (Sri Lankan)
- Thai
- Turkish
- Urdu
- Welsh