

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

<b>Main Aim and Key Benefits:</b>	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.
<b>Course Content</b>	<ul style="list-style-type: none"> <li>• Basic bacteriology</li> <li>• Causes and prevention of food poisoning</li> <li>• Prevention of other types of food contamination</li> <li>• Personal hygiene</li> <li>• Design of premises and equipment</li> <li>• Cleaning and disinfection</li> <li>• Pest control</li> <li>• Legislation</li> </ul>
<b>Training Methods:</b>	<ul style="list-style-type: none"> <li>• Presentations</li> <li>• Syndicate exercises</li> <li>• Group discussions</li> <li>• Multiple choice examination</li> </ul>
<b>Who will benefit from attending:</b>	All Food Production, Food Service and Bar Staff, their Managers and Supervisors
<b>Duration:</b>	1 day
<b>Certification:</b>	British Institute of Innkeeping (BII)
<b>Training Provider:</b>	Progressive Training

**NB** Due to the BII requiring people to take exams in the language of the law, exam papers are in English. Where delegates have English as a 2<sup>nd</sup> language a bilingual dictionary may be used during the exam and where applicable 25% extra time may be allowable during the exam. However please note that the training delivery will be in English so delegates will need a reasonable understanding of English.