

## Level 2 Food Safety Training CIEH

### **CIEH Level 2 Food Safety Training (Foundation)**

This qualification has been developed by the Chartered Institute of Environmental Health and is an essential qualification for all those involved in preparing, cooking, and serving food for the public. It should be reviewed every 3 years. It is nationally recognised by Local Authority officers and food safety auditors and should be available for inspection in the workplace at any time.

### **Course Programme**

- The importance of Food Safety
- Food poisoning and food borne diseases
- Contamination and food safety hazards
- Time and temperature control and food storage
- Personal hygiene
- Cleaning and disinfection
- Pest control and kitchen design
- Legislation and enforcement

**Assessment:** Multiple choice examination. Successful candidates must achieve 14/20.

**Maximum numbers: 16**

**Duration: - 1 day**

### **All Training**

Expenses for F2F charged as: subsistence, travel, accommodation & mileage (45p per mile).

### **To be supplied by organiser**

**Venue** – Room suitable for cabaret style

**Equipment** – Projector, screen

**Refreshments and lunch** - for full day training

**Note:** CIEH Food Safety Training is carried by a registered CIEH trainer who is qualified to run the training courses listed above.

All complete course outlines and details can be found at [www.foodallergyaware.co.uk/services](http://www.foodallergyaware.co.uk/services)