

## Level 2 (Refresher) Food Safety Training CIEH

### Refresher 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. Attendees must provide a valid certificate to prove they currently hold a full food safety qualification. If no certificate is available, we recommend that the candidate attends the full day Level 2 Food Safety in Catering training programme

### Course Programme as Level 2

- 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

- Review of key topics

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

**Maximum numbers: 16**

**Duration: - Half 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** - for half 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)