



Environmental Excellence
Training and Development Ltd



Level 2 Award in Food Safety in Catering

Course Overview:

This qualification is aimed at individuals who are, or intend to be, food handlers working in catering. The objective of this qualification is to prepare learners for employment within a catering role, or to support a role in the workplace. This course is aimed at those working within a role where food is prepared, cooked and served.

Course Content:

- Legislation
- Food safety Hazards
- Temperature Control
- Refrigeration, Chilling and Cold-Holding
- Cooking, Hot Holding and Reheating
- Food Handling
- Principles of Safe Food Storage
- Cleaning
- Food Premises and Equipment

Assessment Method: Multiple-choice examination or open response workbook

Qualification: Highfield Level 2 Award in Food Safety in Catering

Course Costs: TBA

Course Duration: 1 day

Modes of Attendance: Variable

Delivery: EETD/In Company



Contact Details: Kelly Louise Smith PBICSc: customerservice@3ees.uk.com



Skills Funding
Agency

Excellence Matters

Environmental Excellence Training & Development Ltd

Junction 2, 870c Wolverhampton Road, B69 4RS. Telephone: 0121 574 0688 www.3ees.uk.com