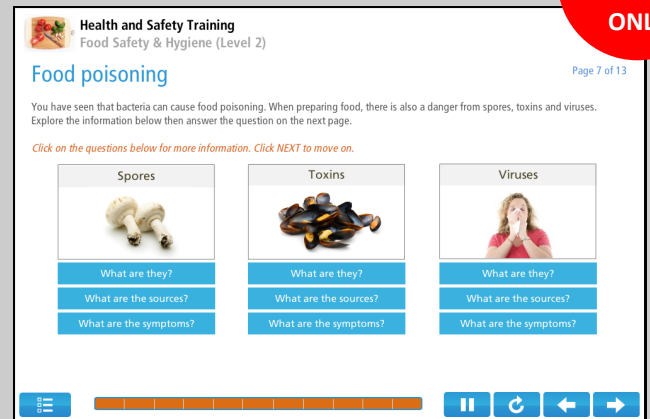
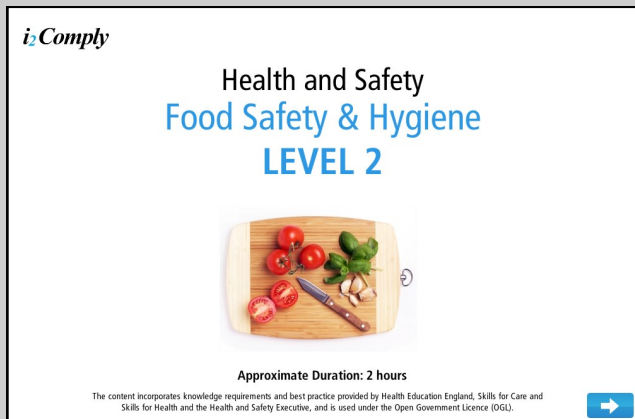


ENGAGING, RELEVANT, COST EFFECTIVE TRAINING

Food Safety & Hygiene Awareness (Level 2)

**£15
ONLY**



Our online Food Safety & Hygiene online awareness training course ensures staff have good knowledge of food hygiene so they can work safely and reduce the risk of contamination.

The information contained in this training is relevant to everyone whose role involves handling or preparing food, including high-risk food, and is required to have a knowledge of general food safety and best practices.

The approximate duration of this training is 2 hours.

PURCHASING FOR YOUR ORGANISATION

If you are buying for your organisation rather than for yourself, it is simple for you to add learners, assign training and print certificates. You will have a dashboard to monitor learner progress and attainment.

Our training licences **don't expire** and are only assigned to a learner the first time they launch the training. Substantial discounts are applied to bulk purchases and annual licences are also available.

The course has been accredited by the CPD Certification Service and approved by RoSPA.

The assessment is generated from question banks so that the questions change each time a candidate takes the assessment – making the training suitable for initial and refresher training.

There is no limit on the number of attempts at the assessment and informative feedback is given so candidates can learn from their incorrect responses. A certificate with the CPD and RoSPA logo, is available for download on successful completion of the assessment.

0333 577 5016
info@i2comply.com

i2Comply

ENGAGING, RELEVANT, COST EFFECTIVE TRAINING

Food Safety & Hygiene Awareness (Level 2)

WHY FOOD SAFETY IS IMPORTANT

- Who needs to know about food safety?
- The consequences of inadequate food safety.
- The elements of food safety.
- 4 types of food contamination.
- Which groups of people are most vulnerable to food poisoning?

THE LAW AND FOOD SAFETY

- The laws that relate to food safety.
- The basic principles of HACCP.
- Specific legal requirements for food preparation.

FOOD POISONING

- Food poisoning bacteria and their consequences.
- Other sources of food poisoning.
- How bacteria reproduce.
- The effect of temperature on bacteria.

PURCHASING AND DELIVERIES

- Use by, Best before, Display until and Sell by dates on food.
- How to use carrier bags safely.
- How to check deliveries properly and when deliveries should be rejected.

FOOD STORAGE

- Guidelines on storing food.
- How to refrigerate, freeze and defrost food safely.
- The best areas of the fridge for different types of food.

PREPARING AND COOKING FOOD

- How to prepare food in a way that reduces the risk of contamination.
- Types of meat and fish that can be eaten rare and types that need to be cooked all the way through.
- Tips about how to barbecue safely.
- How to cook eggs, rice and pulses safely.

FOOD PESTS

- The kinds of animals that can contaminate food.
- The signs of food pests.
- Methods for dealing with food pests.

PERSONAL HYGIENE

- How to wash your hands effectively.
- When you need to wash your hands.
- Rules of personal hygiene for food handlers.

CLEANING METHODS

- The standard cleaning process for food preparation areas.
- How and when to clean surfaces and equipment.

0333 577 5016

info@i2comply.com

i2Comply