SAEKER

Level 2 Award in Food Safety for Catering

On-site

Tutor-led

Course details

Introduction

The level 2 award in food safety for catering covers:

- The importance of food safety procedures and complying with the law
- Microbiological, chemical, physical and allergenic hazards and their control
- Good temperature control and stock rotation
- The importance of good personal hygiene and preventing contamination, including handwashing, protective clothing, cuts and reporting illness
- Keeping work areas and equipment clean and safe
- Safe waste disposal
- Pest control

Who should attend?

The qualification is suitable for those working in a catering environment who are responsible for handling food. By law, all food handlers must receive appropriate supervision and training in food hygiene and this qualification is accepted by enforcement officers and auditors.

Duration

One day contact time at the training venue.

Course information

Delegates will be provided with the following resources:

- A textbook (Food Safety Handbook)
- An exercise book
  (A Question of Food Safety (Level 2))
- A notebook

Assessment

A multiple-choice examination containing 20 questions that must be completed within 45 minutes. The pass mark is 13 (66%).

Training venue

Courses will usually be provided at the client premises.

We also offer open courses at venues across the UK. Please contact us for further information.

Training venue requirements

A secure training room with power, a table for the trainer, TV / projector and screen, flip chart and table space with sufficient physical distancing between delegates. The room should be in a horseshoe / board room style. At the end of the day, the room will need to be rearranged into an examination style and a clock should be visible.

Most venues can provide basic refreshments.
This will be agreed prior to the course.

Cost

The course cost is £1,285 (excluding VAT) and includes all course materials and the examination.

The minimum number of delegates on each course is 8 and the maximum is 16.

How to book

For further information or to book a course, please visit **www.saeker.co.uk/training** or contact us:

Tel: 03303 338 433 / Email: training@saeker.co.uk

We will need the following or each delegate:

- Name
- Job title
- Date of birth
- Gender
- Email address
- Name of workplace

Highfield Qualifications Approved Centre

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