

Sentinel Safety Solutions Ltd



sentinel
safety solutions

Level 2 Award in Food Safety in Catering

Introduction

This qualification will benefit anyone working in a situation where food is prepared, cooked and served. It is relevant to all catering operations – for example, pubs, hotels, restaurants, travel, contract catering, fast-food outlets, in hospitals, care and nursing homes, schools, prisons and armed forces.

Course Location

On site at your premises or at our dedicated training facility at Sentinel House

Course Duration

One day

Key Topics

- Introduction to food safety
- The law
- Food safety hazards
- Taking temperatures
- Refrigeration, chilling and cold holding of foods
- Cooking, hot holding and re-heating of foods
- Food Handlers
- Principles of safe food storage
- Cleaning
- Food premises and equipment

Assessment

Objective test: 30 multiple-choice questions. Test papers are available in a variety of different languages.

Qualification

On passing the assessment, participants will receive a nationally recognised Level 2 Certificate from the Chartered Institute of Environmental Health or the Royal Institute of Public Health.



Chartered
Institute of
Environmental
Health

CIEH Registered Centre



All courses are delivered by qualified trainers with extensive experience in industry and/or enforcement agencies

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