Foundation Certificate in Food Safety (Level 2)

Course Summary
This course builds on the Introductory Certificate in Food Safety training course and provides effective, efficient and comprehensive food safety training for all types of food business. This course covers the minimum industry standards for processes and procedures expected of any food handler.

The content reinforces the importance of food safety and provides learners with an understanding of how to identify and control food safety hazards in their own workplace.

Key facts
Offers the minimum standards for the food safety industry
Builds on the Introductory Certificate in Food Safety
Recognises good practice as a food handler
Gives confidence to consumers

Who Should Attend
Food handlers preparing or cooking food for consumers
Anyone wishing to refresh previously learned skills and knowledge
Businesses wishing offer staff development for food employees
Self-employed food based small business owners

Course outline
- Introduction to food safety
- Legal framework
- Food safety hazards
- Taking temperatures
- Refrigeration, chilling and cold holding of foods
- Cooking, hot holdings and re-heating of food
- Food handlers

Details
Course Type: Health and Safety
Duration: 6 hours
Price: £150.00 + VAT

Upcoming dates
Dalton-in-Furness    22 Feb 2021 (09:30 - 16:30)
Dalton-in-Furness    23 Apr 2021 (09:30 - 16:30)
Dalton-in-Furness    22 Sep 2021 (09:30 - 16:30)
For more dates please contact us

- Principles of safe food storage
- Cleaning
- Food premises and equipment

Get in touch
SOA aims to develop a relationship with all our clients; we want to understand your aims and priorities as well as your vision and values. For a free no obligation meeting please get in touch; (T) +44(0) 1229 808 320; (E) info@soasafety.co.uk; (W) www.soasafety.co.uk