

Food Safety Level 2 Award



Course Overview

This qualification is ideal for anyone working or beginning to work in the catering and hospitality industry.

Subjects covered include hazards and controls, food safety management and temperature controls, food poisoning control, personal hygiene, cleaning and disinfection, food pests, and the role of the food handler in keeping food safe.

The HABC Level 2 Award in Food Safety in Catering (QCF) is accredited and recognised internationally and has been developed to protect customers, brand reputation and profits.

How The Course Works

Group activities, discussion, workbooks and practical workshop.

This course is assessed by a multiple choice exam. Participants will be able to:

- Understanding the importance of personal responsibility for food safety
- Understanding the importance of personal hygiene and cleanliness
- Understanding of the importance of keeping the work areas clean and hygienic
- Understand the importance of keeping food safe

Duration - 1 day
Only £50
per person
To book, call
01253 806916

Benefits For The Individual

- Ensures staff are fully competent
- Nationally recognised qualification
- Improved knowledge of First Aid
- Greater career prospects

Benefits for Employers

- Ensures staff are fully competent
- Staff provide a better quality service
- Provides a high quality workforce
- Enhances company reputation

What's Next?

Individuals achieving this qualification can then progress onto any of the **HABC Level 3 Food Safety qualifications**.



Holt Green Training

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