



LEVEL 2 FOOD SAFETY – MANUFACTURING

Course Number
VEL0204.1

Time Required
75 minutes

Assessment
Formal (multiple choice)

Approvals
Institute of Hospitality, IIRSM,
Gatehouse Awards & CPD
[Also Meets Irish Legislation]

Food Handlers and their employers have a legal duty to manage Food Safety. These obligations are set out by a number of EU and UK Laws. These Laws state that food handlers must make sure that food which is prepared, cooked, served or sold, is safe for human consumption. Failing to follow food safety standards can cause food to become contaminated with potentially fatal consequences.

Recommended System Requirements

- Browser: Up to date web browser
- Video: Up to date video drivers
- Memory: 1Gb+ RAM
- Download Speed: Broadband (3Mb+)

Training your employees with our online system will go a long way to give them greater awareness of the dangers that poor food safety standards pose, as well as covering how food safety risks actually arise and how to control and prevent them.

Level 2 Awards in Food Safety are suited for anyone working in a catering, manufacturing or retail setting where food is prepared, cooked and handled.

Typical environments may include:

- Pubs, hotels, restaurants;
- Supermarkets and retail environments;
- Food and drink manufacturers;
- Hospitals;
- Care homes;
- Schools;

Suitable for:
Commercial



Modules:

- Food Safety Legislation
- Hazards from Delivery to Service
- Risk Control (Prevention of Contamination)
- Pests, Premises and People