



FOOD HYGIENE - LEVEL 2

Course Number
SC0204.1 (Intermediate)

Validity
3 Years

Duration
1/2 Day

Optional Accreditation



Assessment
Continuous or Formal
(accredited option)

This course is designed for those staff who prepare and handle food including supervisors and managers. It is also for those providing services to catering premises. Delegates will gain an in-depth knowledge at level 2 in food safety.

Introduction

- Introduction and course overview

Course Programme

- Introduction to food safety
- Microbiological hazards
- Food poisoning and controls
- Contamination hazards and controls
- Food allergens
- HACCP from purchase to service
- Food handling and personal hygiene
- Food premises and equipment
- Food pests and control
- Cleaning and disinfecting
- Food safety enforcement

Assessment

(where accredited)

- Course evaluation

Suitable for:

Care, Education
and Commercial

