

e-learning

Level 2 Food Safety

This qualification is ideal for any one working in the catering and hospitality industry, or those preparing to start work in the industry. This is an accredited qualification recognised internationally and has been developed to protect customers, brand reputation and revenue. The unique e-learning Management System gives the ability to monitor, manage and record training activity. Successful delegates will receive a Level 2 Award in Food Safety in Catering.

What does it cover?

The training modules included in this course cover the key syllabus of Level 2 Food Safety qualifications. These modules include:

- Introduction to food safety
- Microbiological hazards
- Food poisoning and its control
- Contamination hazards and controls
- HACCP from delivery to service
- Personal hygiene
- Food premises and equipment
- Food pests and control
- Cleaning and disinfection
- Food safety enforcement

What will learners achieve?

Those taking this e-learning course will engage in approximately 6-9 guided learning hours of training. Their knowledge will also be tested by 50 multiple-choice questions, spread across the ten modules. On completion of the course, the system produces a personalised HABC-commended certificate.

What next?

If you'd like to provide your learners with this e-learning package, simply contact us directly on 01329 242427/6 or email us at train@hampshirechamber.co.uk

Courses are delivered in association with Highfield eLearning. The course has been endorsed by Highfield Awarding Body of Compliance, the UK and Middle East's leading awarding organisation for compliance qualifications.

