First Aid & Compliance Training Ltd

Our fact sheets are intended to provide all the information you need about our courses. If you have any further questions please do not hesitate to get in touch.



| Qualification Title | L2 Award in Food Safety In Catering |
|-----------------------------------|--|
| Course Duration | 1 day – a minimum of 6 hours. The course can be split over several sessions if preferred. |
| | Each session must be a minimum of 2 hours in duration and the course must be completed |
| | within 3 weeks of the start date. |
| Certificate Validity | No expiry |
| Max No of delegates | 16 |
| Description | This is an excellent introduction to Food Safety in Catering and will benefit all employees at all levels, particularly those who hold, or are about to hold, a food safety role within their catering organisation. The course will clarify aspects of food safety which many of us believe to be complex and daunting. The importance of food safety in catering is underpinned by health and safety legislation that places a duty on employers to establish policies and procedures and ensure their employees receive appropriate training. |
| | Successful candidates will be awarded a national level 2 qualification which will provide an ideal platform to higher level training or career development. |
| Who should attend? | Students must be a minimum of 14 years of age. Dependant on the learner's experience, there may be some pre-course or post-course reading. |
| Syllabus | A range of subjects are covered including: |
| Synabus | How individuals can take responsibility for food safety. |
| | The importance of keeping him/herself clean and hygienic. |
| | The importance of keeping filling flesser clean and hygienic. The importance of keeping the work areas clean and hygienic. |
| | The importance of keeping the work areas clean and hygienic. The importance of keeping food safe. |
| Assessment & | Assessment is on-going by the instructor throughout the course, culminating with a written |
| Certification | test. |
| | The qualification does not expire but refresher training and keeping up to date with changes to policies and procedures is vital to keep the qualification current. |
| Refresher Training Recommended | Refresher courses are strongly recommended. |
| Prices & Booking | Public courses: £60 per person |
| | |
| | Onsite training: £540 for up to 16 delegates |

To book call **01985-302562** or email **lizzie@firstaidandcompliancetraining.co.uk**

www.firstaidandcompliancetraining.co.uk

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