

HABC FOOD SAFETY (level2)



Overview

This course is ideal for those working in an environment where food is produced, packaged or handled; this includes catering, manufacturing and retail. Training ensures that delegates meet National Occupational Standards and understand the principles of storing and handling food safely. As well as the theoretical elements, delegates will also learn essential practical aspects of food safety, including temperature control, safety procedures and ensuring safe use of premises and equipment.

This course is accredited by the HABC - global leaders in risk and compliance-based training at the forefront of the health and safety industry.

Outline of Programme

- Introduction and explanation.
- Understanding of current and relevant legislation.
- Identifying hygiene hazards and food safety procedures.
- Temperature control: refrigeration, cold/hot holding, cooking and reheating.
- Principles of safe food storage and handling.
- Knowledge of food premises and equipment.

Assessment

The course is delivered over one full day and a HABC accredited certificate will be issued upon successful completion. There will be a multiple-choice theory examination to assess candidates on completion of the training.

Cost

Our courses are competitively priced, and we aim to beat any equivalent training quote.

Important Information

- The training venue should be quiet and undisturbed.
- Staff should not be expected to be on duty.
- Staff attending should remain for the entire length of the session.
- Flexible dates available.
- Please call to book a day that suits you.