



SCHOOL FOR SERVICE INDUSTRIES

CIEH (NEW) AWARD IN FOOD SAFETY IN CATERING LEVEL 2

Training providers have identified a growing need to make learning more relevant to specific business environments to increase effectiveness. The CIEH Level 2 Award in Food Safety Catering has been designed to address the food safety needs of the catering & hospitality sector.

Course Content

The qualification covers the following topics:

1. Legislation
2. Food safety hazards
3. Temperature control
4. Refrigeration, chilling & cold holding
5. Cooking, hot holding and reheating
6. Food handling
7. Principles of safe food storage
8. Cleaning
9. Food premises and equipment

Course Structure

The course can be delivered in one day at Lowestoft College. All audio-visual materials will be provided by Lowestoft College.

To obtain a certificate from the Chartered Institute of Environmental Health, each student must pass a one-hour exam (multiple choice) which is taken on the same day.

£85 per head - includes examination and certification costs.

There is no concession available for this course.

For further information contact:

If you have any queries please ring **The Advice Centre** on freephone 0800 854 695.

It is the policy of this College that all people are entitled to equality of opportunity in education and training.

Please note that all the details on this fact sheet were correct at the time of printing and may be subject to change.

If you would like this factsheet in larger print or alternative format, eg Braille or audio tape, please contact Study Skills Support on (01502) 525191.

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