



# B-Skill Health & Safety Courses

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## CIEH Level 2 Award in Food Safety in Catering

**\*This qualification replaces the CIEH Foundation Certificate in Food Hygiene.**

### Designed for

Anyone working in a catering or hospitality setting where food is prepared, cooked and served. Typical environments may include:

- pubs
- hotels
- restaurants
- retail
- contract catering
- fast-food outlets
- hospitals
- care and nursing homes
- schools
- prisons
- armed forces



### Benefits

Employees who handle food will gain a firm grasp of the importance of food safety and knowledge of the systems, techniques and procedures involved. They will have the confidence and expertise to deliver quality food safely to customers. Refreshment of this qualification is recommended at least every 3 years.

### Course Content

- legislation
- food safety hazards
- temperature control
- refrigeration, chilling and cold holding
- cooking, hot holding and reheating
- food handling
- principles of safe food storage
- cleaning
- food premises and equipment

### Course Information

Duration: One day programme  
Assessment: Multiple-choice examination  
QCA Accredited: Yes  
Prerequisite: None

### Booking Information:

Telephone Safety Course Bookings on: 0845 2303736  
Email: [safety.training@b-skill.co.uk](mailto:safety.training@b-skill.co.uk)