



HIGHFIELD - LEVEL 2: FOOD SAFETY IN CATERING

COURSE SUMMARY:

This is an essential course for anyone working or wanting to work in the catering and hospitality industries. The course will benefit anyone working where food is prepared, cooked and served.

ENTRY REQUIREMENTS:

- Good reading and writing skills
- Are able to answer a range of multiple-choice questions

WHAT WILL YOU DO ON THIS COURSE?

On this one-day course, you will discuss and explore the following topics:

- ✓ The importance of food safety including the systems, techniques and procedures involved
- ✓ How to control food safety risks such as personal hygiene, storage, cooking and handling, and the importance of doing so
- ✓ Explore current regulations and terminology around food safety
- ✓ Complete a multiple-choice assessment on the day in exam conditions



PROGRESSION FROM THIS COURSE:

We also run courses in employability skills such as Awards in Retail and Hospitality.

You may also consider Health & Safety in the Workplace, Emergency First Aid for the Workplace, English, Maths and ICT.





