

CIEH Level 2 Food Hygiene Course Description

Aims & Objectives

The aims and objectives of the CIEH Foundation Food Hygiene course are to equip all attendees with an appreciation of the importance of good hygiene practice when preparing and serving food. This is a nationally recognised qualification and is recognised in all sectors of the food industry. The course is ideal for first level workers who require training in the fundamental skills of food safety.

General Information

Maximum of 12 attendees per Instructor

Cost of On Site Training - £699*+ vat for the complete training package including comprehensive training manual, certificate and all training aids for use throughout the course.

*Please add an additional 10% for courses within London (please contact the office for a definition of this area)

Course Duration

6 Hours

Delivery Technique

This course is delivered via a range of techniques including;

- Instructor Led Presentation
- Group Discussion
- PowerPoint
- Video Presentation

The amount of different methods of presentation is flexible to suit the needs of the group.

Course Assessment

This course is subject to a final assessment paper consisting of 30 multiple choice questions. This paper is submitted to the CIEH for marking and results are normally available within six weeks.

Course Certification

All successful attendees will be awarded a certificate which is valid for a recommendation of three years.

What do I need to host this course on site?

- A room that will comfortably seat your amount of attendees and allow for the assessment to be carried out successfully.

CIEH Foundation Food Hygiene - Course Content and Approx Timetable

Day One

09.00 – 09.15	Introduction & Course Administration
09.15 – 09.45	Food Poisoning
09.45 – 10.15	Bacteriology
10.15 – 10.30	Prevention of Contamination
10.30 – 10.45	Break
10.45 – 11.00	Prevention of Contamination (Contd)
11.00 – 11.30	Personal Hygiene
11.30 – 12.15	Premises, Equipment and Pest Control
12.15 – 13.00	LUNCH
13.00 – 13.45	Cleaning & Disinfection
13.45 – 14.15	Legislation
14.15 – 14.30	Review of Key Concepts
14.30 – 14.45	Break
14.45 – 15.00	Questions and Answers
15.00 – 16.00	Final Assessment
16.00 – 16.05	Course Closure and Evaluations