

## CIEH Level 2 Award in Food Safety in Catering Course Description

### Aims & Objectives

The aims and objectives of the CIEH Level 2 Award in Food Safety Course are to equip all attendees with an appreciation of the importance of hygiene and good practice where food is prepared, cooked and handled. 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 16 attendees per instructor

### Course Duration

One Day – 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 the amount of attendees and allow for the assessment to be carried out successfully.

# CIEH Level 2 Award in Food Safety - Course Content

## Day One

Introduction & Course Administration

Food Poisoning

Bacteriology

Prevention of Contamination

**Break**

Prevention of Contamination (Contd)

Personal Hygiene

Premises, Equipment and Pest Control

**LUNCH**

Cleaning & Disinfection

Legislation

Review of Key Concepts

**Break**

Questions and Answers

Final Assessment

Course Closure and Evaluations