

ENGAGING, RELEVANT, COST EFFECTIVE TRAINING

Food Safety & Hygiene (Level 2)

£17.50 + VAT

Health and Safety Training
Food Safety & Hygiene Level 2
Page 2 of 18

Preparing and cooking food

When you are preparing food you need to work in a way that reduces the risk of contamination.

- Think about the order in which you prepare foods – prepare raw meat last so that it can't contaminate other food.
- Use different coloured chopping boards for different types of food.
- Use different utensils for raw meat and other food.
- Thoroughly clean chopping boards between tasks – preferably in the dishwasher.

Click NEXT to move on.

If used correctly, colour-coded chopping boards can reduce the risk of cross contamination.

Raw Meat RED	Raw Fish BLUE	Cooked Meats YELLOW
Vegetables BROWN	Salad Fruit GREEN	Bakery Dairy GREY/WHITE

Health and Safety Training
Food Safety & Hygiene Level 2
Page 5 of 9

Food safety and the law

The law requires all food businesses to operate a food safety system based on the principles of HACCP.

HACCP stands for Hazard Analysis and Critical Control Points and is made up of 7 principles.

- Click on EACH PRINCIPLE to follow an example through the process.
- Click NEXT to move on.

HACCP

1. Conduct a Hazard Analysis
2. Determine the Critical Control Points
3. Establish Critical Limits
4. Establish Monitoring Procedures
5. Establish Corrective Actions
6. Establish Verification Procedures
7. Establish Record keeping and Document Procedures

- ✓ Assured by RoSPA Qualifications
- ✓ Certified by CPD
- ✓ Audio voiceover
- ✓ Downloadable certificate on completion
- ✓ 100% online training
- ✓ No time limits



Our online Food Safety & Hygiene Level 2 training course ensures staff have good knowledge of food hygiene so they can work safely and reduce the risk of contamination.

The information contained in this training is relevant to everyone whose role involves handling or preparing food, including high-risk food, and is required to have a knowledge of general food safety and best practices.

The approximate duration of this training is 2 hours.

PURCHASING FOR YOUR ORGANISATION

If you are buying for your organisation rather than for yourself, it is simple for you to add learners, assign training and print certificates. You will have a dashboard to monitor learner progress.

Our training licences **don't expire** and are only assigned to a learner when they launch the training. Substantial discounts are available for bulk purchases.

Learners are able to download their certificate on successful completion of the online assessment.

0333 577 5016
info@i2comply.com

i2Comply

ENGAGING, RELEVANT, COST EFFECTIVE TRAINING

Food Safety & Hygiene (Level 2)

WHY FOOD SAFETY IS IMPORTANT

- Who needs to know about food safety?
- The consequences of inadequate food safety.
- The elements of food safety.
- 4 types of food contamination.
- Which groups of people are most vulnerable to food poisoning?

THE LAW AND FOOD SAFETY

- The laws that relate to food safety.
- The basic principles of HACCP.
- Specific legal requirements for food preparation.

FOOD POISONING

- Food poisoning bacteria and their consequences.
- Other sources of food poisoning.
- How bacteria reproduce.
- The effect of temperature on bacteria.

PURCHASING AND DELIVERIES

- Use by, Best before, Display until and Sell by dates on food.
- How to use carrier bags safely.
- How to check deliveries properly and when deliveries should be rejected.

FOOD STORAGE

- Guidelines on storing food.
- How to refrigerate, freeze and defrost food safely.
- The best areas of the fridge for different types of food.

PREPARING AND COOKING FOOD

- How to prepare food in a way that reduces the risk of contamination.
- Types of meat and fish that can be eaten rare and types that need to be cooked all the way through.
- Tips about how to barbecue safely.
- How to cook eggs, rice and pulses safely.

FOOD PESTS

- The kinds of animals that can contaminate food.
- The signs of food pests.
- Methods for dealing with food pests.

PERSONAL HYGIENE

- How to wash your hands effectively.
- When you need to wash your hands.
- Rules of personal hygiene for food handlers.

CLEANING METHODS

- The standard cleaning process for food preparation areas.
- How and when to clean surfaces and equipment.

0333 577 5016

info@i2comply.com

i2Comply