

# Defl

Dacorum Communities for Learning

## Level 2 Food Hygiene Certificate

This is the basic course required for anyone handling food in schools, nurseries, pre-schools, child-minders, care homes, sports clubs, community halls, churches, charity or fundraising events or even the workplace, including snack, lunch delivery businesses or cake making from home etc.

The Level 2 Award in Food Safety Course is designed to incorporate the fundamental food hygiene knowledge required by all food handlers.

The programme covers a defined syllabus and is assessed by a short objective test consisting of 30 multi-choice questions. The course includes the following elements of study:

- Introduction to Food Hygiene
- Prevention of Contamination and Food Poisoning
- Refrigeration, chilling and cold holding of foods
- Cooking, hot holding and reheating of foods
- Principles of safe storage
- Personal Hygiene
- Food Pests
- Food Safety Legislation
- Premises & Equipment
- Food Poisoning & Microbiology
- Cleaning & Disinfection

You should let us know of any additional support you may require, when booking this course.

Tel: 01442 251930 to book

