

Online Level 2 Food Safety (excellent for Schools / Care Homes)

COURSE DURATION:

2 - 3 hours

TARGET AUDIENCE:

- Care Workers
- KS4/5 Students
- Waiters
- Kitchen Assistants
- Chefs/Cooks
- Food Demonstrators

AVAILABLE IN:

- Audio (speakers or headphones)

DELIVERED VIA:

- Internet



Endorsed and Audited by Environmental Health Officers

This online Level 2 Food Safety course is ideal for Schools, Care Homes, Hotels, Restaurants, Cafes, Canteens and Kitchens.

The use of audio visual, interactive animation delivers this course in an enjoyable and refreshing format which learners find engaging.

Assessment

The course has a multiple-choice final assessment, questions are randomly selected from a bank of questions. This assessment can be taken as many times as needed to pass.

Certificate

On successful completion of the final assessment students print the certificate directly from their computer.

Course Notes

After successfully completing the final assessment students are able to download a full set of course notes which can be printed out. They contain the key points from the course content and are a useful reference guide for the future.

Modules

The course is broken down into an introduction, five modules and final assessment. The introduction presents the main principles for working hygienically, the remainder of the course expands and reinforces food safety skills, including an explanation of bacteria and the food safety scheme HACCP (Hazard Analysis Critical Control Point).

Module 1 - Food Handling

Personal Hygiene, hand washing, illness, cross contamination, raw and cooked food, chopping boards

Module 2 - Food Poisoning

Bacteria, bacteriology, high risk foods, symptoms of food poisoning, toxins, microbiology

Module 3 - Food Control

Allergens, HACCP, food delivery & storage, dry foods, temperature control, danger temperatures, freezing, reheating

Module 4 - Cleaning and waste

Cleaning fluids, protective clothing, waste managements, pests

Module 5 - Complaints and Law

Complaint procedures, legal consequences, fines, food poisoning complaints

For costs and to view an online demo please visit our website: www.solutions4business.org

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