



Level 2 Award in Food Safety in Manufacturing Course Fact Sheet

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Level 2 Award in Food Safety in Manufacturing

Course Aim

The aim of this one day course is to provide your employees with a knowledge of the basic food safety practices that are required by law within the food manufacturing industry.

In addition to the fundamentals of food safety, they will gain an appreciation of the specific types of hazards, controls and monitoring processes associated with food manufacture.

This qualification has been designed to address the differences between catering and manufacturing environments, and will ensure your staff are compliant with the requirements for businesses to train your employees to levels commensurate with their work activities.

Who Should Attend

This course will benefit anyone working in any food or drink manufacturing premises.

It is ideal for employees working in all food processing operations, for example fresh food processing, convenience food manufacturing, canning and bottling, temperature and atmosphere controlled processing and packaging.

Course Length

One day

Entry Requirements

Candidates are not required to have any prior knowledge or qualifications in food safety to enable them to attend this course.

However, it is recommended that candidates have a minimum of level 1 in literacy or equivalent.

Delivery Methods

- In-House
- Public Courses

The Content

- Food safety laws and regulations.
- Role of enforcement officers
- Consequences of non-compliance.
- The legal requirements of training and the importance of training records.
- Why food safety is vital within the food manufacturing industry.
- The consequences of poor standards of food hygiene.
- The benefits of good food safety practices.
- The use of a documented food safety management system.
- How to maintain high levels of personal hygiene.
- The risk food handlers impose on food safety.
- The different food hazards and how the risk of food poisoning can be contained
- Temperature control and how to monitor temperatures.
- The role of heat processing in the production of safe food.
- Principles of safe food storage and how to apply them.
- Effective cleaning methods to ensure premises and equipment are always kept in clean working order.
- Acceptable methods of storing and disposing of waste.
- How to identify, prevent and control pests.
- Structure and equipment standards required in a food manufacturing plants.

Accredited By

This course is accredited by Highfield Qualifications and sits on the Regulated Qualifications Framework (RQF).

Also available as a non-accredited option.

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The Benefits

By attending the course, your employees will know how to identify and report key food safety issues. They will also understand how to control food safety risks, particularly in the areas of personal hygiene, food storage, processing and packaging.

On returning to the workplace, they will understand the principles of a food safety management system and have the expertise and confidence to ensure that safe food is delivered to all customers.

You will be able to demonstrate compliance with legislation and prove due diligence through training records and certificates. In addition, you, your business, your employees and your customers will be protected.

OFQUAL Accredited

Yes 603/4939/6

RQF Yes Y/617/7263 (1 Credit)

What Is Included

- Training in a friendly and relaxed learning environment
- Envesca's proven track record of fantastic results
- Knowledge and guidance from experienced time-served trainers
- Course materials
- Refreshments throughout the public courses
- All examination fees plus certification costs
- The protection of Envesca's genuine "no risk" guarantee
- Excellent after care from a supportive team

Rave Reviews

"The course was very well presented and informative. I enjoyed learning about the different bacteria's and the dangers to both myself, others and the food industry."

Rajan Thakor

Muller UK & Ireland Group

"The course was both educational and helpful. I particularly enjoyed going into teams to discuss subjects and I would have no hesitation in recommending Envesca."

Daniel Long

Branded Drinks

Refresher Recommendation

It is recommended that all candidates who achieve the Level 2 Award in Food Safety in Manufacturing refresh their qualification every three years.

Assessment Method

Assessment is by a multiple choice examination, where the candidate must answer at least 13 out of 20 questions correctly.

The examination will take 45 minutes to complete and successful completion will result in a Highfield Level 2 Award in Food Safety in Manufacturing certificate.

Suggested Progression

On successful completion of this qualification, candidates may wish to continue their development by undertaking the following qualification:

- Level 3 Award in Food Safety in Manufacturing

Our Promise

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CIEH eLearning



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