

LEVEL 2 FOOD SAFETY IN CATERING

HIGHFIELD E-LEARNING

FACT SHEET

- Quick and Easy
- Flexible and Accessible
- Saves Time and Money
- Audited and Approved
- Accredited Option
- Bite-Size Sessions
- No Social Distancing



KEY DETAILS AT A GLANCE

Duration	4 - 5 hours
Audience	New starters and high-risk food handlers
Prerequisites	No prior knowledge needed
Certificated	Yes - Highfield Completion Certificate
Compatibility	Laptop/Desktop PC Internet Explorer 11 Microsoft Edge Google Chrome Mozilla Firefox Apple iMacs/Macbooks Safari Google Chrome Mozilla Firefox iPads Safari Google Chrome for Tablets Android/Windows based tablets Internet Explorer 11 Google Chrome for Tablets Mozilla Firefox Microsoft Edge

NOTE: Enabling JavaScript and a stable broadband connection are required.

ABOUT THE COURSE

This course is ideal for anyone who works where food is cooked, prepared or handled. It will give them a thorough understanding of how to control common food safety risks.

Although it does not provide a qualification itself, the training meets all legal requirements and offers full compliance for high-risk food handlers. Along with its supporting PDF handbook, this course provides the knowledge and understanding required to go on to achieve any Level 2 Food Safety (RQF) qualification, using Highfield's Qualify at Home Remote Invigilation Service.

AREAS COVERED

The modules included in this course cover the key syllabus of Level 2 Food Safety qualifications. These modules include:

- Introduction to food safety
- Microbiological hazards
- Food poisoning and its control
- Contamination hazards and controls
- HACCP from delivery to service
- Personal hygiene
- Food premises and equipment
- Food pests and pest control
- Cleaning and disinfection
- Food safety enforcement

ASSESSMENT AND CERTIFICATION

Candidates will be assessed by a series of multiple-choice questions upon the completion of each of the modules. Subject to satisfactory completion, candidates are given access to an electronic Highfield quality endorsed certificate of completion (in PDF format), which they are able to print.

WHAT NEXT?

If you'd like to purchase this eLearning course, call us on:

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