



# Food Safety & Hygiene for Catering Level Two

This Food Safety & Hygiene for Catering Course level two has been designed to ensure for anyone who handles, prepares or serves food in the catering industry understand their legal responsibilities and know what constitutes best practice in regards to controlling food safety hazards, controlling temperatures, food storage, food preparation, personal hygiene and premises cleaning.

## Course covers:

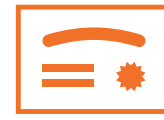
- Food Safety & Hygiene Introduction
- Legislation & Responsibilities
- Food Hazards, Contamination & Poisoning
- Safe Storage & Preservation of Food
- Food Safety Management System
- Personal Hygiene
- Clean Working Environment
- Pest Control
- Temperature Controls
- End of Course Exam



**Duration:**  
1-2 hours



**Valid for:**  
2 years from date course completed



**Endorsed: Certified:**

✓  
TQUK

✓  
CPD  
Cert No.  
A021010