

Awards in Food Safety

Awarding Body CIEH

Levels Available: Level 2 Awards

In line with National Occupational Standards reflecting sector specific needs, these qualifications provide a thorough understanding of food safety procedures emphasising the importance of monitoring staff and controls in specific industries.

Who needs this qualification?

The CIEH now enables trainers and centre's to offer comprehensive CIEH food safety training efficiently and effectively from farm to fork. Whether food is being produced, prepared, cooked, served, stored or distributed the CIEH has developed food safety training to suit employees in all types of food businesses.

Why is this training important?

Everyone who works with food has a special responsibility for safeguarding the health of consumers and ensure that the food they serve or sell is perfectly safe to eat.

Learning Outcomes

- Ability to implement and supervise a food safety management system
- Understand food safety procedures
- Understand the concept of food hazards and the risks associated with them
- Understand the terminology with respect to supervising food safety
- Understand the techniques involved in controlling and monitoring food safety
- Understand the role temperature has to play in the control of food safety
- Appreciate the importance of supervising high standards of cleanliness in food premises

Course Duration	Three Days		
Assessment	Multiple Choice Examination		
Ofqual Accredited	Yes	Level 2 Award Food Safety in Catering	500/5476/4
Prerequisite	None	Level 2 Award Food Safety Manufacturing	500/5091/6
		Level 2 Award in Food Safety Retail	500/5319/X