



# Food Hygiene and Safety in Catering Level 2

Course information



**tnta**  
THE NATIONAL TRAINING ACADEMY





# Overview

The law states that all food handlers must understand the basic principles of food hygiene and know how to work safely. They must protect the food they prepare and serve from contamination.

Staff who handle food must be supervised, instructed, and trained in food hygiene and safety in a way that is appropriate to the work they do.

This course will explore the conditions and measures necessary to ensure the safety of food from production to consumption. It is for everyone who handles food within a catering/hospitality environment, including restaurants, schools, colleges, fast food/takeaway outlets bars and cafés.

## This course contains the following modules:

**Module 1 - Food hygiene, the Law and inspections** - In this module you will look at legislation, enforcement, inspection (hygienic premises, equipment and practices, staff training, management of food safety and control systems, temperature control), the powers of inspectors, fines and imprisonment.

**Module 2 - Food-Borne illness, allergens and contamination** - In this module you will look at contamination, (micro)biological hazards, bacteria, conditions for multiplication, food poisoning, carriers, types of bacteria and viruses, routes of contamination and allergens.

**Module 3 - Food storage, preservation, and temperature control** - In this module you will look at preserving food, delivery and storage, food preparation, cooling and reheating.

**Module 4 - Personal hygiene** - In this module you will look at personal hygiene hazards, make up, health, clothing, perfume and jewellery, eating and drinking in the workplace, smoking and handwashing.

**Module 5 - Premises, pests and cleaning** - In this module you will look at premises, equipment and utensils, pests and pest control, cleaning, cleaning schedules and safe cleaning

**Module 6 - The Principles of HACCP** - In this module you will look at the 7 steps of hazards and critical control point principles: Hazard analysis, Critical Control Points (CCPs), critical limits, monitoring, corrective actions, verification and documentation and records.