

The Catering Guru

Course information



tnta
THE NATIONAL TRAINING ACADEMY



Overview

Get ahead of other applicants! If you want to work in the food industry there are certain skills, knowledge and understanding which are essential. If you've already got this training under your apron, then you'll stand out above the competition.

The courses contained in this bundle are:

Food Safety and Hygiene in Catering L2 - The importance of food hygiene and safety, personal responsibilities, personal hygiene and cleanliness, food borne illnesses, contamination prevention (safe temperatures, storage, hygiene practice), HACCP food management systems.

Control of Substances Hazardous to Health (COSHH) - Identifying hazardous substances, rules relating to COSHH, labelling and packaging, storage and handling, protection and prevention, COSHH risk assessment, non-compliance, safety data sheets and more.

Health and Safety in the Workplace (Level 2) - Health and safety responsibilities, injuries, first aid, reporting procedures, health and safety signage. An overview of slips, trips falls, hazardous materials, DSE, manual handling, fire and electrical safety. How to complete a risk assessment.