



Food Hygiene CIEH Level 2 Award in food safety and catering

We are also running food safety awareness courses on:
Saturday 14 January
Saturday 10 March
Saturday 12 May
Saturday 14 July

Are you confident that you and your staff know how to handle food safely?

This one day course will help you safe-guard yourself and your business against potential loss of income.

This course is has been designed to address the food safety needs and is essential for anyone who handles food.

As well as those working in catering, hospitality including hotels, restaurants, cafes, bars, fast food outlets, takeaways, kitchens, hospitals, schools and colleges it is also useful for childcare students, childminders, community groups and voluntary organisations.

£ The courses cost £60.00 and includes CIEH level 2 Exam and Food Safety book

What this programme covers:

Legislation

Food safety hazards

Temperature control

Refrigeration, chilling and cold holding

Cooking, hot holding and reheating

Food handling

Principles of safe food storage

Cleaning

Food premises and equipment

Assessment method:

Multiple choice examination

Please note that a longer course with language support will be available as required.

Please call to book your place:

T: 020 8753 6299

E: chloe.hunt@lbhf.gov.uk

see: www.hfals.co.uk for additional courses that will start throughout the year.