

# Biz Training Solutions



## Food Hygiene and Safety in Catering Level 2

### Summary

EU Regulation 852/2004 Hygiene for Foodstuffs requires food businesses to ensure that staff who handle food are supervised, instructed and trained in food hygiene and safety in a way that is appropriate to the work they do.

Food hygiene/safety training means that staff have an understanding of and are trained in recognising the conditions and measures necessary to ensure the safety of food from production to consumption. This course is aimed at anyone who handles food and drink within in a catering/hospitality environment, including; restaurants, schools, colleges, fast food/takeaway outlet, restaurants, bars, cafes, etc.



For further information, please visit: [www.biztrainingsolutions.co.uk](http://www.biztrainingsolutions.co.uk)  
email: [info@biztrainingsolutions.co.uk](mailto:info@biztrainingsolutions.co.uk)  
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### Lessons:

- Lesson 1: Food hygiene, the Law and inspections
- Lesson 2: Food-Borne illness, allergens and contamination
- Lesson 3: Food storage, preservation and temperature control
- Lesson 4: Personal hygiene
- Lesson 5: Premises, pests and cleaning

### Continuing professional development (CPD):

All of our courses are certified by the CPD certification service

### We offer formal accreditation:

Open College Network West Midlands is a national award winning organisation, regulated by Ofqual and the Quality Assurance Agency for Higher Education (QAA). Additional costs will apply.

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