

Food Hygiene Course Level 2



Course outline

This engaging **on-line course** covers a wide range of essential food safety information and enables learners to gain a Level 2 (QCF) award in food hygiene. The course is ideally suited for Early Years Staff and anyone involved in the storage, preparation and management of food within the workplace.

Who is the course suitable for?

- Early Years Staff
- Childcare professionals
- Catering / hospitality / hotel staff
- Anyone with an interest in food preparation and hygiene

Duration

Approx 3-5 hours of study time and assessment.

Certification

Fully Certificated for 3 years.

Cost

£15 per learner.

Course contents

Introduction to Food Safety & Hygiene / Food Safety Laws / Hazards / Food Temperatures / Refrigeration, Chilling & Cold Holding of Foods / Cooking, Hot Handling and Re-heating Foods / Food Handlers / Principles of Safe Food Storage / Cleaning / Food Premises & Equipment.

Course Highlights:

- Engaging on-line training
- interactive learning techniques
- Level 2 (QCF)
- 3-5 hours study time
- Nationally recognised qualification
- Study in your own time
- Fully certificated for 3 years

To book a course or for more information, call us today on
0300 30 20 999 or visit www.tigerlilytraining.co.uk