



Course Title: Level 2 Food Safety Training online course

Target Audience

This Level 2 course is designed for all workers who handle, prepare and serve food.

By law, all food handlers must have an understanding of the principles of food hygiene and know how to work safely to protect the food they prepare, store and serve from contamination.

Learning aims and content to: provide learners with the knowledge required to ensure that they meet UK food safety and hygiene requirements.

Module 1 – Keeping food safe and food safety legislation

- Who is responsible for keeping food safe?
- Why food safety and safety procedures are important
- Food Poisoning and Food Borne Illness
- Food Safety Law
- Enforcement Officers
- The FSA national Food Hygiene rating scheme
- Legal Notices and penalties
- Due diligence

Module 2 - - Food Safety Hazards and Contamination

- Food Safety Hazards and Contamination
- Microbial Contamination
- Sources of Bacteria
- Multiplication of Bacteria
- Viruses
- Bacterial Spores
- Toxins
- High and Low Risk foods
- Physical Contamination
- Chemical Contamination

Module 3 - Allergens

- Food Allergies and Intolerances
- Common Allergens
- Clear communication of allergen information

Module 4 – Food Spoilage, Preservation and Storage

- Temperature control



- Checking the temperature of food
- When to measure and what to do if the temperature is unsafe
- Storing new deliveries of food
- Date marks
- Chilled storage
- Stocking and cleaning the fridge
- Frozen storage
- Cooking foods safely
- Hot holding, cooling and reheating
- Food Premises and Equipment

Module 5 – Personal Hygiene

- Personal Hygiene and clothing
- Handwashing
- Hair, nails, jewellery

Module 6 – Food Pests and Control

- Types of Pest
- Signs of Pest Infestation and methods of control

Module 7 – Cleaning and Disinfection

- Cleaning and Disinfection – best practice
- Cleaning – health and safety guidelines
- Clean or disinfect?

Module 8 – Food Safety Management Systems

- HACCP Principles

Duration: Approximately 3-4 hours

Assessment: Continuous self-checks throughout the course (100% pass mark required to progress to next lesson) and an end of course multiple-choice test with an 80% pass mark

Verifiable CPD points: 4

Access:

This online course can be completed on any PC or mobile device. Learners can study at their own pace and log in and out as often as they wish.



Features:

- Appeals to a broad range of learning styles with interactive quizzes and audio features.
- Allows learners to work at their own pace, testing their knowledge as they progress through the course.
- The course has been designed in line with the British Dyslexia Association “Dyslexia friendly style guide” guidelines.

