

Highfield Award in Food Safety for Catering Level 2



In a nutshell

This qualification is ideal for anyone working in the catering and hospitality industry, or those looking to start working in the industry. Learners gaining this qualification will know that food safety is the responsibility of everyone involved in the storage, preparation, cooking service and handling of food. Its topics are regarded by the Foods Standards Agency as being important to maintaining good practice in the production of safe food.

This course is for...

...Anyone currently working in the catering industry, or are looking for a career in catering, this course is ideal for setting a base for your food safety knowledge.

Course content

Usually run over one day, this course is a market recognised food safety catering qualification. The course gives you the necessary knowledge and skills to understand the principles of cleanliness and hygiene, as well as keeping food products safe.



COURSE INFORMATION LEAFLET

Course content includes:

Food Hygiene defined

Food safety hazards (physical, chemical, allergenic and biological)

The need for high standards of food hygiene: Humanitarian, business and legal reasons

Managing a food safety program based on the principles of HACCP

Kitchen layout and design to prevent cross contamination

Personal Hygiene

How to keep food areas clean and hygienic

Pest awareness and control

Receiving and storing foods safely

Preparing, cooking, chilling, holding and serving food safely

Competence and the importance of implementing what has been learnt

Apply online at www.colegwent.ac.uk

studentrecruitment@colegwent.ac.uk | 01495 333777 (Croesawn alwadau yn Gymraeg)

