

## Food Safety (Level 2)

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Our comprehensive Food Safety Level 2 course is designed to help professionals and home cooks alike, gain a deeper understanding of food safety essentials. Our experienced trainers will lead you through topics such as how to protect vulnerable groups, identify and mitigate contamination risks, and handle high-risk foods safely.

You'll also explore other important learning points such as Natasha's Law, temperature controls, and food preservation techniques, as well as how to prioritise personal hygiene and the importance of effective cleaning practices. Additionally, gain insights into food enforcement officers' roles and equip yourself with the knowledge and skills needed for a safe and hygienic food environment.

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## Learning Outcomes

- Describe food safety and risks
- Understand how to protect food from contamination
- Describe the importance of temperature controls in food safety
- Know how to store food safely
- Describe the importance of personal hygiene and keeping food premises clean and hygienic
- Understand responsibilities relating to food safety legislation

## Course Content

- **Module 1:** Vulnerable Groups
- **Module 2:** Contamination
- **Module 3:** Food Safety Hazards
- **Module 4:** Sources of food poisoning
- **Module 5:** High Risk Foods
- **Module 6:** Natasha's Law & Food Allergens
- **Module 7:** Temperature Controls
- **Module 8:** Food preservation and storage
- **Module 9:** Personal hygiene
- **Module 10:** Cleaning and waste disposal
- **Module 11:** The role and power of Food Enforcement Officers