



Food Safety in Catering Level 2 Award

PRESTON'S
COLLEGE 

All food handlers need to be Food Safety trained – get ahead of the game and get your qualification now.

This one day course is for anybody who works within a food and drink industry and is a nationally recognised qualification. You will learn about the legal requirements and the good practices that businesses employ to ensure that food is prepared and stored safely and cleaning processes are appropriate.

What will I learn?

The course covers the following: Legislation; Food Safety & Hygiene Hazards; Temperature Control; Refrigeration, Chilling & Cold holding; Cooking, Hot Holding & Reheating; Food Handling; Principles of Safe Food Storage; Cleaning; and Food Premises & Equipment.

How will I be taught?

You will be taught through classroom based activities alongside an experienced tutor.

What can I do next?

You could progress on to a Level 3 Supervising Food Safety Award in Catering.

Is there anything else I need to know?

It is essential that individuals have an adequate level of English to understand the information delivered by the tutor. Everyone is required, prior to the commencement of the course, to state that their English skills are at an appropriate level. If it becomes apparent that an individual does not understand the content, they will not be able to complete the course but will still be charged the full fee.

How will I be assessed?

At the end of the day you will complete a multiple choice assessment.

What qualification will I gain?

Level 2 Food Safety

What are the entry requirements?

You will need an appropriate level of English to complete this course.

For an Application Form or further information
about this course please call the Advice Centre 01772 22 55 22
or email info@preston.ac.uk