



LEVEL 2 - FOOD SAFETY FOR CHILDCARE



FOOD SAFETY FOR CHILDCARE Level 2

This course gives each learner the knowledge and the skills to enable to keep children safe during food preparation, serving, storing and managing waste. Allergen training is also included as part of this course following the introduction of recent legislation.

Course Content:

- Introduction to food safety
- Contamination hazards and controls
- Microbiological hazards
- Food poisoning & its control
- Hygiene
- HACCP
- Food Allergies
- Cleaning & disinfection
- Food premises and equipment
- Food pests and controls
- Food safety law and enforcement

Duration: 6 Hours

Training Pack:

Each learner receives an A5 course handbook.

Certification:

Upon successful completion, each candidate will receive an A4 certificate of competency, which should be renewed every 3 years.

Assessment:

To successfully pass this course, each learner is required to pass a short multiple choice test

Maximum group size:

Up to 16 people

Cost:

Please contact us for further details

