

Food Safety L2 Course



Location

East Midlands, Northamptonshire<https://www.freeadsz.co.uk/x-408308-z>

It is essential for food safety that all food handlers are aware of the hazards and controls associated with the types of food they produce. The food business operator in any type of food business has a legal obligation to ensure that staff are supervised and instructed and/or trained in food hygiene matters to a level necessary for the type of activity they are carrying out. The most effective way of complying with this legal requirement is to obtain an appropriate, regulated qualification in food safety and ensure the knowledge gained is implemented in the workplace. Course Coverage: Legislation, Food safety and hygiene hazards, temperature control, refrigeration, chilling and cold holding, cooking, hot holding and reheating, food handling, principles of safe food storage, cleaning, food premises and equipment, principles of safe food storage, cleaning, food premises and equipment.

<http://training4userservices.co.uk/specialist-subjects/short-courses/food-safety/> For more information please call 01582 455888 01582 4558... (click to reveal full phone number) or email click to contact For any other courses please visit our website www.training4userservices.co

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