

# FOOD SAFETY LEVEL 2

## About this course

Food safety is about working in a safe and hygienic way to ensure that the food handled, prepared or served is fit to be eaten and will not cause illness. Safe food is food that is not contaminated physically, chemically, microbiologically or with allergens.

This course explores those four types of contamination in detail, exploring the causes and contamination and the measures taken to mitigate the risks. It then explains how food safety is enforced and the food handlers legal responsibilities to comply with the many pieces of legislation and regulation.

The courses uses videos, interactive exercises and knowledge checks throughout to bring the topic to life.



## Suitable for:

This course is designed for anyone handling, preparing or serving food.



## Course covers:

Physical, chemical, microbiological and allergenic contamination.

The actions needed to prevent contamination, including legal requirements for temperatures at various stages in food handling, preparation and storage.

Sources of contamination, including the food handler, work area, equipment and utensils.



Health & Safety Plus+

This course is included in our Health & Safety Plus+ pack which also includes:

COSHH  
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