



Tailored for your organisation, the 8 hour course allows attendees to acquire the necessary knowledge in the theory and practice of safe food handling.

Suitable for manufacturing, retail and catering personnel.

This course has been designed to give food handlers an appreciation of the fundamentals of good food hygiene practice.



Phone: 07764 892465 / 07809 116676

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## CIEH Level 2 Awards in Food Safety

A foundation course in food safety, with recognised, final exam.

Includes all inclusive student notes, plus CIEH reference book, *Food Safety - First Principles*.

Fully approved by the Chartered Institute of Environmental Health, this course was previously known as "Basic Food Hygiene" or "Foundation Food Hygiene".

Can be tailored to suit food manufacturing, retail, or catering personnel.

Phone or email now to book a course.

This is just one of many courses available from

[beetrained.co.uk](http://beetrained.co.uk)

*Bee Trained is part of the Bee Complete group, offering a wide variety of services in which you may well be interested. For an overview, please visit [beecomplete.co.uk](http://beecomplete.co.uk)*



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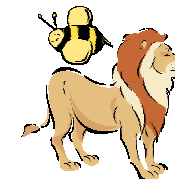
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CIEH  
Accredited training centre

## Level 2 Awards in Food Safety

*A Bee Trained Production*



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## The Importance of Food Hygiene

- ♦ The food handler's role
- ♦ The role of the supervisors, managers & food business owners

### Microbiology & illness

- ♦ Food-borne illnesses
- ♦ Basic bacteriology
- ♦ High risk foods

### Contamination & prevention of illness

- ♦ Contamination of food
- ♦ Temperature control
- ♦ Spoilage & preservation

### Personal hygiene

- ♦ Clothing & dress
- ♦ Hand hygiene
- ♦ Illness & injuries

### Cleaning & disinfection

- ♦ Cleaning, disinfection & sanitizing
- ♦ Cleaning methods & routines
- ♦ Food safety & cleaning products

### Food Pests

- ♦ Contamination by pests
- ♦ Pest controls

### Premises & equipment

- ♦ Construction of food premises
- ♦ Services, layout, design & equipment

### Food safety control

- ♦ Food safety law
- ♦ Individual responsibilities
- ♦ Simple HACCP principles

## The Course

**Duration:** 8 hours

**Schedule:** Typically:  
Saturday 09:00 – 17:00 or  
2 x Saturday 4 hour blocks  
But can be arranged to suit your group's needs

**Cost:** £29-00 per person  
(includes all course notes and reference hand book to take away)

**Exam:** Multiple choice, 30 questions

### Content:

- The Importance of Food Hygiene
- Microbiology and illness
- Contamination and the Prevention of Illness
- Personal Hygiene
- Cleaning and disinfection
- Food Pests
- Premises and equipment
- Food Safety Control



### Programme:

Typical 1 day Session

08:45 – 09:00 Coffee and welcome

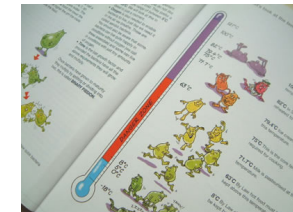
09:00 – 09:30 The Importance of Food hygiene

09:30 – 11:00 Microbiology and illness

11:00 – 11:15 *Coffee Break*

11:15 – 12:30 Contamination and the Prevention of illness

12:30 – 13:00 Personal Hygiene



Lunch – typically ½ - 1 hour

14:00 – 14:45 Cleaning and disinfection

14:45 – 15:05 Food Pests

15:05 – 15:30 Premises and Equipment

15:30 – 15:45 *Coffee Break*

15:45 – 16:35 Food Safety Control

16:35 – 16:50 Revision / Question Time

16:50 – 17:30 Exam



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