



FOOD SAFETY IN CATERING 7150-92

ALFA
Culinary & Beverage Academy



APPROVED
CENTRE

Program Accreditation & Recognition
Accredited by City & Guilds, London



LEVEL 2 -

FOOD SAFETY IN CATERING

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If you're working in catering or hospitality or service industry, you will need to comply with the latest Food Hygiene regulations and food safety standards. Having a sound knowledge of the latest food safety principles will also improve the quality of your product or service - irrespective of whether you're a self-employed caterer, a chef or a waiter.

This City and Guilds accredited Level 2 Food Safety in Catering course is designed to provide you (or your staff) with the very latest food safety and hygiene training. Alongside information dedicated to explaining the basics of food hygiene, it contains lessons dedicated to:

- Food safety hazards and contamination
- Food preservation, storage and temperature control
- The legislation that governs food handling
- Hazards Analysis and Critical Control Points (HACCP)

| COURSE STRUCTURE

| DURATION: 37 HOURS

UNIT NUMBER	UNIT TITLE	GUIDED LEARNING HOURS
202	FOOD SAFETY IN CATERING	12
302	PRINCIPLES OF FOOD SAFETY SUPERVISION FOR CATERING	25



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