

LEVEL 2 FOOD SAFETY

Eden Training Academy
Online Training



The e-learning Food Safety Level 2 course is ideal for anyone who works where food is cooked, prepared or handled. Although it does not provide a qualification itself, it does meet all legal requirements and offers full compliance for high-risk food handlers. And along with its supporting PDF handbook, the e-learning provides all the knowledge and understanding required in order for a learner to go on to achieve any level 2 food safety (RQF) qualification, whether in catering, manufacturing or retail, with an approved training provider.

Areas covered



- Introduction to food safety
- Microbiological hazards
- Food poisoning and its control
- Contamination hazards and controls
- HACCP from delivery to service
- Personal hygiene
- Food premises and equipment
- Food pests and pest control
- Cleaning and disinfection
- Food safety enforcement

Who is it aimed at?



Regulations require that anyone involved in food handling must be appropriately trained in food safety.

The course is aimed at anyone who works where food is cooked, prepared or handled. The course can also be used as part of the on-programme element of the new apprenticeship standards and can support the knowledge, skills and behaviours apprentices need to effectively integrate into the workplace.

Key details at a glance



Duration: 4 – 5 hours



Assessment: Multiple-choice questions



Certificated: Yes – Eden and Highfield Completion Certificate



Support: 01642 807229
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Localisation: EU legislation within a UK context, but suitable for international businesses that trade with EU and will be subject to the legislation

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