

Food Safety and Hygiene (Level 2) – RSPH Award

Overview

The purpose of this qualification is for learners to obtain a knowledge and understanding of: the importance of food hygiene, associated food safety hazards, good hygiene practice and controls based upon an awareness of food safety management systems.

These topics are regarded by the Food Standards Agency as being important to understanding and maintaining good practice in the handling, processing and preparation of safe food.

Outline

Understand food safety hazards

- Contamination and cross-contamination hazards to food safety
- Contamination of food as a cause of illness or injury
- The importance of personal hygiene and behaviour to food safety
- Legal responsibilities of food handlers and food business operators

Safe food handling practices and procedures to control food safety hazards

- Preventing or minimising the risk of cross-contamination
- Temperature control
- Dealing with stock and deliveries to customers
- Work flow, work surfaces and equipment
- Keeping the work area and equipment clean and tidy
- Dealing with hazards and potential hazards
- Food spoilage and waste
- Pest prevention

Who should attend?

This qualification covers the principles of food hygiene for food handlers working in either a catering or retail environment.

Format

A one-day programme, for up to 12 people, with a short multiple-choice test, the successful completion of which qualifies participants for the RSPH Level 2 Award, *Food Safety and Hygiene*.

The expert trainer

Frances is a highly qualified (MA, BSc, FRSPH, Chartered Fellow CIPD, MCIEH, Post Grad Law Cert) independent consultant and trainer in the health and safety field with a postgraduate certificate in law. Formerly a training manager in a large London hospital, and with a background before that in catering management, Frances is also a registered CIEH and RSPH trainer, a qualified Food Inspector and Mentor and Affiliate of the Institute of Fire Engineers. She also has experience as a senior lecturer at a London college.

She has extensive practical management experience and is a very popular trainer generally but particularly in the hospitality and commercial sectors as well as with local and central government departments. With over 20 years' training experience in a diverse cross-section of organisations and holding various management and consultancy roles in global industries, Frances has a wide range of experience to draw upon.

See what people have said about her training:

- Lovely lady, well-paced training, well explained.
- Very good trainer!!
- Easy to understand, friendly atmosphere.
- Very good training.
- Very interesting and clear explanation.
- Helpful, approachable and knowledgeable.
- She's the best!
- Clear, concise and to the point.
- Very good – made the class enjoyable and easy to understand.