

Food Safety for Food Manufacturing (Level 2) – RSPH Award

Overview

The objective of this RSPH Level 2 Award is to cover the principles of food hygiene for food handlers working in a manufacturing environment.

The purpose of the qualification is for learners to obtain a knowledge and understanding of the importance of food hygiene, associated food 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

Understanding food safety hazards

- Contamination and cross-contamination hazards to food safety
- How contamination of food can cause illness or injury
- The importance of personal hygiene and behaviour to food safety
- Legal responsibilities of food operatives and food business operators

Controlling food safety hazards

- Preventing or minimising the risk of cross contamination
- The separation of raw and cooked food
- Temperature control
- Dealing with stock
- Keeping the work area and equipment clean and tidy
- Dealing with hazards and potential hazards
- Dealing with food spoilage and waste
- Controlling pests

Who should attend?

All those directly involved in the handling, production or processing of food or drink items and those entering the workplace, eg, equipment maintenance engineers and delivery personnel.

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 Foundation Award, *Food Safety for Food Manufacturing*.

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.