



An Introduction to Food Safety Level 2

Programme Overview

It is a legal requirement that all food handling staff must be trained and/or supervised in a manner appropriate to their duties (European Community (Hygiene of Foodstuffs) Regulations). The implementation of a food safety management system based on the principles of HACCP and the provision of food hygiene training are recognised as fundamental steps towards assured food safety. The purpose of this programme is to give participants a basic knowledge of food safety.

This Programme contains the skills in Level 1 and adds the following:

Objectives

By the end of this programme, participants will:

- Be able to demonstrate the food safety skills gained at Level 1
- Be able to outline the requirements necessary for Bacterial Growth.
- Understand how to use time/temperature controls to prevent and control Bacterial Growth
- Be able to describe food borne illnesses and the factors that contribute to same
- Where applicable be able to ensure food safety during storage and preparation of food
- Understand how to apply correct and appropriate cleaning procedures
- Understand how to take reasonable measures to prevent cross contamination by food allergens
- Understand how to deal with recalled products
- Be able to deal with a Food Safety Complaint effectively
- Be able to cooperate with Food Safety Auditors
- Understand how to take samples for laboratory analysis

Content Includes

- Introduction to Food Safety and Food Safety Legislation
- Hygiene in the Food Industry
- Delivery, Storage, Display & Preparation Requirements
- Personal hygiene
- Cross contamination
- Food Safety Hazards during cooking, preparation, storage and transportation of food.

Methodology

This is a highly interactive 1 day programme. Video, exercises, case studies and group discussions will be used to reinforce learning. A written assessment will be carried out upon completion of this programme. Participants will be issued with a certificate of attendance.

Who Should Attend?

All staff responsible for the handling, preparation and storage of food who have completed the Level 1 programme.