



## HEALTH AND SAFETY



### Food Safety Level 2 QCF

The UK government specifically requires all businesses operating in the food-related sectors to practice the highest possible standards of food safety. Food Safety Level 2 QCF falls in line with regulatory requirements and takes the basics to a much higher level.

#### Programme/Course Content:

- Legislation
- Food safety and hygiene hazards
- Temperature control
- Refrigeration, chilling and cold holding
- Cooking, hot holding and reheating
- Food handling
- Principles of safe food storage
- Food premises and equipment

**Aimed at:** Anyone working in an environment where food is either prepared or present

**Accreditation:** OFQUAL

**Further information:** Please get in touch with our team today to discuss your requirements.