



Level 2 Award Food Safety in Catering **Programme**

Morning Schedule

Coffee and registration

Introduction to food safety

The law

Food safety hazards, Bacterial, Physical and Chemical

Tea and coffee break

Refrigeration, chilling and cold holding of food

Cooking, hot holding and re-heating of Food

Lunch

Afternoon Schedule

DVD

Personal hygiene and protective clothing

Food Allergy and Intolerance

Cleaning and disinfection

Tea and coffee break

Premises design and equipment

Test paper