



Training Services

Level 2 & 3 Awards in Food Safety Training

Who should attend:

Anyone working in a catering, manufacturing or retail setting where food is prepared, cooked and handled. Typical environments may include:

- Pubs, Hotels and Restaurants
- Supermarkets and Retail Environments
- Food and Drink Manufacturers
- Hospitals / Schools / Care Homes / Prisons

Level 2 Award / Refresher in Catering, Manufacturing and Retailing for Food Handling

Course Content:

- **Introduction to Food Safety**
Understanding the risks associated with handling food and terminology used in food safety.
- **The Law**
Gain knowledge of the laws that apply to food businesses and food handling.
- **Food Safety Hazards**
Understanding the concept of food hazards and risks.
- **Taking Temperatures**
Understanding product and equipment temperatures, calibration and cleaning of thermometers.
- **Refridgeration**
Chilling and cold handling of foods control of bacterial multiplication.
- **Cooking Hot Holding and Reheating of Foods**
Understanding the importance of high temperatures in the supply of safe food.
- **Principles of Safe Food Storage**
The utilising of appropriate storage conditions for different types of food.
- **Cleaning**
The role of cleaning in preventing food contamination.
- **Food Premises and Equipment**
Recognise the need for high standards for structure and equipment to promote good hygiene in food premises.

Course Fee

£55.00 + VAT (including exam fees)

Duration: 1 day 9.30am-4.30pm

Refresher Course

£45.00 + VAT (including exam fee)

Duration: 1/2 day 12.30pm-4.30pm

Level 3 Award for Food Safety in Catering, Retail and Manufacturing for Supervisors and Team Leaders

Course Fee

£230.00 + VAT (including exam fees)

Duration: 3 days 9.30am-4.30pm

All Full day courses include a free buffet lunch and refreshments.

Why use Hammonds Training Services:

- Local facility
- New purpose built training centre
- Free buffet lunch and refreshments
- Free car parking
- Low fees
- Co-located with an operating food production unit
- Qualified instructors registered with the Chartered Institute of Environmental Health

The Professional Approach:

Everyone who works in catering services or food related businesses has a special responsibility for safeguarding the health of consumers and to ensure that the food they serve is perfectly safe to eat. At Hammonds we understand the importance of food safety and knowledge of systems, techniques and procedures involved in the safe delivery of quality food.

Our instructors are catering professionals who are qualified registered members of the Chartered Institute of Environmental Health.

Legal Obligation:

As employers we must ensure all our food handlers get an appropriate qualification which is refreshed as required.

Hammonds Catering Services:

- Contract catering
- Corporate hospitality services
- Open days / meetings / seminars / product launches etc.
- Tea and Coffee services
- Snack trolleys
- Private event catering
- Weddings / Christenings / Parties
- Hog roasts and Barbecues

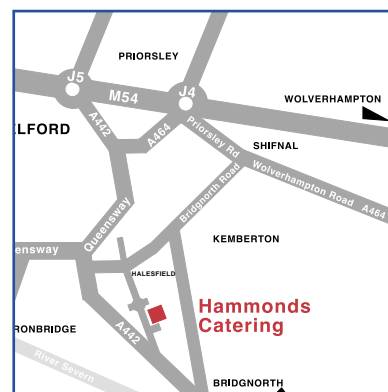
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Hammonds Training Services are a registered member of the Chartered Institute of Environmental Health.

Food for thought

