

## LEVEL 2 FOOD HYGIENE TRAINING

Highfield has drawn upon ten years of experience to develop this interactive food safety e-learning training course. The course is aimed at anyone who works where food is cooked prepared or handled. The areas covered are listed below,

- Introduction to food safety
- Microbiological hazards
- Food poisoning and its control
- Contamination hazards and controls
- HACCP from delivery to service
- Personal hygiene
- Food premises and equipment
- Food pests and pest control
- Cleaning and disinfection
- Food safety enforcement



Those taking this e-learning course will engage in approximately **4-6** guided learning hours of training. Their knowledge will also be tested by multiple choice questions, spread across the ten modules.

On completion of the course, the student will receive a personalised Highfield completion certificate.

Cost     £15.00 per candidate

For further details contact [publicprotection@sholland.gov.uk](mailto:publicprotection@sholland.gov.uk)