

LEVEL 2 FOOD SAFETY FOR MANUFACTURING



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Public confidence in terms of food safety is a major concern for any business in the food sector. The risk of cross-contamination in a manufacturing environment is high. This course covers the 10 modules that make up the key syllabus of RQF level 2 food safety qualifications, and provides the knowledge a learner requires to go on to achieve a recognised qualification with a recognised training provider.

Areas covered

- 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









Who is it aimed at?

Ideal for employee inductions, or anyone who works in a food manufacturing environment. The course can also be used as part of the on-programme element of the new apprenticeship standards, supporting the knowledge, skills and behaviours apprentices need to effectively integrate into the workplace.



Key details at a glance

-  **Duration:** 4 – 5 hours
-  **Assessment:** Multiple-choice questions
-  **Certificated:** Yes – Highfield Completion Certificate
-  **Support:** 01302 363277
support@highfield.co.uk
-  **Translation:** Details available on request
-  **Localisation:** EU legislation within a UK context, but suitable for international businesses that trade with the EU and will be subject to the legislation

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