

Level 2 Food Safety in Manufacturing

CIEH Endorsed course covering

Level 2 Food Safety in Manufacturing

Course Overview

This CIEH Level 2 Food Safety in Manufacturing course has been developed to address the growing need to make learning more relevant to the Food Manufacturing environment and to meet the National Occupational Standards for Food Safety.

All trainees completing this course will receive a CIEH Level 2 Certificate in Food Safety in Manufacturing.

This course provides for all the core aspects of Food Safety in Manufacturing and covers all the main training outcomes such as:

- ✓ Individual Responsibility for Food Safety
- ✓ The Importance of Personal Hygiene
- ✓ How to keep the working area clean and hygienic
- ✓ Food safety hazards
- ✓ Temperature control and safe food storage

Why is this training important?

Everyone who works with food has a special responsibility for safeguarding the health of consumers and ensuring that the food they produce or serve is perfectly safe to eat. This course will ensure all your staff meet this standard.

Learning Outcomes

- ✓ Firm grasp of the importance of food safety and knowledge of the systems, techniques and procedures involved.
- ✓ Understanding of how to control food safety risks such as Personal Hygiene, Food Storage, Cooking and Handling
- ✓ Confidence and Expertise to safely deliver quality food to customers



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