



Level 2 Food Safety for Manufacturing – Training Course

Highfield Awarding Body for Compliance Accredited Course - UK

COURSE DURATION: 3 Days
TRAINING HOURS: 15 hrs
MINIMUM NO. OF TRAINEES: 15
LANGUAGE : English

COURSE OVERVIEW:

The Level 2 Food Safety in Manufacturing is aimed at food handlers working in a manufacturing environment. The course is intended for learners already working in manufacturing and those who are preparing to work in the industry. Learners will know that food safety is the responsibility of everyone involved in the storage, preparation, processing, packing and handling of food.

COURSE ASSESSMENT:

This qualification is assessed through a 30-question multiple-choice question examination. The duration of the examination is 1 hour. Successful learners must achieve a score of at least 20 out of 30.

Following the assessment, a list of results will be provided to the Centre Contacts stating whether learners have passed or failed. Certificates for successful learners will be dispatched for distribution by the Centre Contacts.

Course Prerequisites:

There are no prerequisites for this qualification.

COURSE CONTENTS

- Understand how individuals can take personal responsibility for food safety.
- Understand the importance of keeping him/herself clean and hygienic.
- Understand how the working areas are kept clean and hygienic.
- Understand the importance of keeping products safe.

