

## Food Safety in Catering Level 2 (Online)

Designed	Social Care staff who handle/prepare food.
for	
Learning Outcomes	The aim of this online eLearning training is to prepare learners for working hygienically and safely in a food handling catering environment and to support them in meeting their responsibilities.
	<ul> <li>On completion learners will be able to:</li> <li>Identify forms of contamination from food safety hazards</li> <li>Understand the importance of safe food practices and behaviours</li> <li>Identify controls to achieve high standards of food safety</li> <li>Understand the principles of food safety management systems</li> <li>Gain knowledge and skills to work in a way that is safe and hygienic for the consumer, fulfilling legal &amp; moral obligations as a food handler.</li> <li>This course is split into 6 numbered modules that require completing in</li> </ul>
	order, total viewing time on average is 3 hours. This is immediately followed by an online assessment comprising 20 multiple choice questions that will take approximately 20 minutes to complete depending on the learner's approach.
Additional information	You can access the online training via a desktop, laptop, tablet or smart mobile phone device. Once your application is approved, you will be enrolled onto the module. You will then be provided with a log in link and full joining instructions.  The training is best viewed on Google Chrome.
Course Leader	Sara Jones, Sara Safety Solutions
Cost for external participants	Free
Language	English
<b>•</b>	Half day
1	To suit the participant

Please note that lunch and hot beverages are no longer provided.

## **Application Process:**

<u>For Pembrokeshire County Council staff</u>: paper applications are no longer accepted, please enrol for a course via your Employee Self-Service (ESS).



