

# Level 2 Food Hygiene

This is a one day course on  
6th June

This qualification is aimed at food handlers employed in the catering business preparing food. All catering businesses have a legal responsibility to train their staff in matters of food hygiene.

## Learning outcomes:

- The importance of personal responsibility for food safety
- The legal responsibilities of food handlers and food business operators
- The importance of personal hygiene in food safety
- Effective personal hygiene practices, including protective clothing, hand washing and personal illnesses
- The importance of pest control
- The sources and risks to food safety from contamination and cross-contamination
- Stock control procedures including deliveries, storage, date marking and stock rotation
- How to deal with food spoilage including recognition, reporting and disposal.



This course is  
FREE for  
Hampshire  
residents



Alton Malting - Spurgeon Room  
Alton  
GU34 1DT



6th June  
09.00 - 17.00

Sign up on our website

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