



The Course

In brief...

This course is ideal for those needing an understanding of basic food hygiene practices in the work or home environment. This qualification will benefit anyone working in a situation where food is prepared, cooked and served. Relevant to all catering operations - for example, restaurants, pubs, hotels, fast-food outlets, retail, travel, contract catering, in hospitals, care and nursing homes, schools, prisons and armed forces. It is suitable for those starting work in the food industry or for those wanting a good understanding of food safety in their own homes.

For employers who have an apprentice(s) who attend The College (existing or new) the £20 fee for this course will be waived for all their staff, please enquire with Danielle the course administrator on collierd@bpc.ac.uk for more details.

Who is it for?

Chefs and front of house staff of any business who prepare and serve food. Refresher courses. Volunteers who work for charities that handle food.

What the Course Leads to

What courses can I do after this?

You can progress onto the:

- [RSPH Level 2 Award in Health and Safety in the Workplace](#) or the:
- [RSPH Level 2 Award in Identifying and Controlling Food Allergy Risks](#), or the:
- [RSPH Level 3 Award in Supervising Food Safety and Hygiene \(Catering\)](#)

What do I need to apply

To do this course you should have...

There are no formal qualifications required.

Course costs

| Course Code | Start Date | Costs 16-18 | Costs 19-23 (with concessions) | Costs 19+ (no concessions) |
|-------------|------------|-------------|--------------------------------|----------------------------|
| SAL2PZ0010 | 12/10/2021 | £20.00 | £20.00 | £20.00 |
| SAL2PZ0089 | 11/11/2021 | £20.00 | £20.00 | £20.00 |
| SAL2PZ0090 | 14/12/2021 | £20.00 | £20.00 | £20.00 |
| SAL2PZ0091 | 18/01/2022 | £20.00 | £20.00 | £20.00 |
| SAL2PZ0092 | 15/02/2022 | £20.00 | £20.00 | £20.00 |
| SAL2PZ0093 | 22/03/2022 | £20.00 | £20.00 | £20.00 |
| SAL2PZ0146 | 26/04/2022 | £20.00 | £20.00 | £20.00 |

Key Information

Duration

1 Day

Attendance

Part-time

Level

Level 2

Qualification Name

Level 2 Award in Food Safety

Awarding Body

Royal Society of Public Health (RSPH)

Curriculum Area

Service Industries and Humanities - Hospitality and Catering

| Course Code | Start Date | Costs 16-18 | Costs 19-23 (with concessions) | Costs 19+ (no concessions) |
|-------------|------------|-------------|--------------------------------|----------------------------|
| SAL2PZ0094 | 17/05/2022 | £20.00 | £20.00 | £20.00 |
| SAL2PZ0095 | 14/06/2022 | £20.00 | £20.00 | £20.00 |

* Please note fees are subject to change.

Costs

New course fee of only £20.00 for face to face tuition by one of our very experienced lecturer.

The cost includes face to face tuition with one of our experienced lecturers and examination fees.

This course will usually be taught in college or, for businesses with more than 12 candidates per session, it can be done in their premises if more convenient (COVID guidelines dependant), for more information, please contact Danielle the course administrator on collierd@bpc.ac.uk.

Associated Costs

There are no additional costs.

Course Content

Course Content

The qualification provides an introduction to food safety and focuses on the following areas:

- Legislation
- Food safety hazards
- Temperature control
- Refrigeration, chilling and cold holding of foods
- Cooking, hot holding and reheating of foods
- Food handling
- Principles of safe food storage
- Cleaning
- Food premises, equipment and pest control
- Personal hygiene

Next Steps ...

Email: enquiries@thecollege.co.uk

Telephone: 01202 205205

Web: www.thecollege.co.uk

Live chat available on the website

