

# Online Level 2 Award in Food Safety for Catering Certified by OCN

## For

A **level 2 qualification** suitable for all food handlers, and which meets industry recommendations for handling food in **catering** settings

## Aim

To encourage all food handlers to be aware of the hazards to food safety within their workplace and how they can be controlled and encourage good hygiene practice.

## Meet your legal requirements online

Follows RSPH and CIEH syllabus

Meets UK / EU Legal requirements

Certified to UK Level 2 Standards regulated by OCN

*OCN Credit4Learning (OCNOTC) is an independent not for profit organisation committed to making a difference to education and training.*

## Time

Courses start at any time, learn at your **own pace** by completing the modules, quizzes and online activities and final **online multiple choice test**

## Entry Requirement

None

## Cost

£29.00 inclusive of a OCN Certificate

Discounts for group bookings

## Duration

Approximately 3 hours

Tutor and IT support available

This course is **animated**, with high quality **graphics** and **voice over**.

## Suggested Progression on Completion

Level 3 Award in Supervising Food Safety

## Course Objectives

To ensure that candidates are able to identify key food hazards in the workplace

To ensure that candidates understand the importance of food hygiene rules and working procedures

To ensure that candidates are able to report food hygiene problems

To ensure that candidates are aware of their legal responsibilities in the workplace

## Course content

- Introduction to Food Safety
- Legislation and Hazard Analysis Critical Control Point
- Food Safety Hazards
- Prevention of Contamination
- Personal Hygiene
- Premises Equipment and Pest Control
- Cleaning & Disinfection



YORE LEARNING

credit **4** learning

**ocn**  
Credit4Learning