

## Fundamental food hygiene knowledge for all food handlers

- Level 2 Award in Food Safety in Catering
- Level 2 Award in Food Safety for Manufacturing
- Level 2 Award in Food Safety for Retail

**Overview** - Training providers have identified a growing need to make learning more relevant to specific business environments to increase effectiveness. These new qualifications are required to address new National Occupational Standards reflecting sector-specific needs. In line with this demand, the CIEH Level 2 Awards in Food Safety have been designed to address the food safety needs of the catering, manufacturing and retail sectors.

**New levels** - In response to the requirements of the Sector Skills Councils and the Qualifications and Curriculum Authority (QCA), the CIEH are launching new sector-specific Level 2 awards in food safety, which will replace the **CIEH Foundation Certificate in Food Hygiene**. Read [why the Foundation Certificate in Food Hygiene has changed](#).

**Outline programme** - The qualifications cover the following topics:

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

**Qualification information** - Designed for anyone working in a catering, manufacturing or retail setting where food is prepared, cooked and handled.

Course duration: One day programme

Assessment method: Multiple choice examination. QCA Accredited

Suggested progression on completion:

- CIEH Level 3 Award in Supervising Food Safety in Catering
- CIEH Level 3 Award in Food Safety Supervision for Manufacturing
- CIEH Level 3 Award in Food Safety Supervision for Retail