

LEVEL 2 FOOD SAFETY



Protect consumers, build confidence and stay compliant with our multi-device-ready Level 2 Food Safety online training. With high expectations from consumers, media and regulators, mastering food safety is essential. Through 10 interactive modules, learners will gain the knowledge required to produce safe food. On completion, learners receive a Highfield completion certificate.

To gain a regulated Level 2 Food Safety (RQF) qualification, learners must sit an exam with an approved training provider.

Areas covered

- Introduction to food safety and food safety hazards
- Food types
- Microbiological multiplication and survival hazards
- Contamination hazards and controls
- Spoilage and preservation
- Personal hygiene
- Cleaning, disinfection and waste
- Pest control
- Food safety management systems (HACCP)
- Food safety law



Who is it aimed at?

Regulations require that anyone involved in food handling must be appropriately trained in food safety. This course is for anyone involved in cooking, preparing, or handling food. It also supports apprentices in developing the knowledge, skills, and behaviours needed to effectively integrate into the workplace.



Multi-device compatible

This course is compatible with most popular desktops, tablets and mobile devices.



Key details at a glance



Duration: 4 – 5 hours



Assessment: Multiple-choice questions



Certificated: Yes – Highfield Completion Certificate



Support: 01302 363277
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Translation: Details available on request



Localisation: EU legislation within a UK context, but suitable for international businesses that trade with the EU and will be subject to the legislation

