



CIEH Food Safety in Catering Level 2

Learning Outcomes:

The candidate will be able to

- Identify food safety hazards
- Recognize vulnerable groups at risk of food poisoning & symptoms
- Identify requirements for good food safety standards
- Demonstrate an understanding of how food can be contaminated
- Understand how to reduce the risk of contamination
- Identify high risk foods
- Identify the risks if food is stored at incorrect temperatures
- Understand the key concepts behind cooking chilling cleaning and cross contamination
- Describe the key principles relating to high standards of personal hygiene
- Understand the benefits of a documented food safety system
- Describe the role of the EHP
- Understand key terminology surrounding food safety law
- Discuss key legislation relating to food safety

Time	Content	Method	Resources	Assessment
09.30	House keeping Ice breakers Identifying any issues that may prevent students from completing the course	Discussion	Flipchart	N/A
09.45	Identifying food safety hazards Identify groups at risk	Discussion Group Work	Spot the hazards picture	Oral questions
10.15	Benefits of good food safety Scores on the doors	Discussion	Powerpoint	
10.45	Bacteriology-Main sources of microbial contamination & conditions required for multiplication	Discussion	Powerpoint	Oral questions
11.00	Coffee Break			
11.30	Identifying high risk food & the effects of temperature on high risk food cooking/ chilling/ danger zone	Discussion Group work	Temperature probe handouts	Oral questions
12.00	Lunch			
12.30	Types of contamination & controls	Discussion	Powerpoint	Oral questions
13.15	Safe storage of food and pest control	Discussion Group work	Powerpoint	Discussion
13.45	Personal hygiene	Discussion Practical	Hand gel UV Lamp	Observation
14.30	Cleaning	Discussion Group work	Hand out Cleaning schedule Hygiene swabs	Oral questions
15.00	Legislation & role of EHP	Discussion	Power point	Oral questions
15.45	Exam Prep recap and questions			Oral questions
16.00	Exam & course evaluation		Examination papers/Evaluation forms/text books	