

Food Hygiene Level 2

Three to Five Hour Online Course



3 Hrs



eLearning



Overview

This engaging **online course** covers a wide range of essential food safety information and enables learners to gain a **Level 2 (QCF) award** in food hygiene. The course is ideally suited for Early Years Staff and anyone involved in the storage, preparation and management of food within the workplace.

Who is the course suitable for?

- Anyone with an interest in food preparation and hygiene
- Catering / Hospitality / Hotel Staff
- Childcare Professionals
- Early Years Staff

What to expect

- Engaging online training
- Interactive learning techniques
- Study in your own time
- Fully certificated for 3 years
- Nationally recognised qualification

Course content

- Introduction to Food Safety & Hygiene
- Food Safety Laws
- Hazards
- Food Temperatures
- Refrigeration, Chilling & Cold Holding of Foods
- Cooking, Hot Handling & Re-heating Foods
- Food Handlers
- Principles of Safe Food Storage
- Cleaning
- Food Premises & Equipment

Availability

Online eLearning course **available anywhere in the UK**

Duration

This is a **3-5 hour Online eLearning** course

Assessment

Learners will be **assessed** as part of the eLearning course

Certification

On completion of the course learners receive a Food Hygiene Level 2 **certificate** valid for **3 years**

Tigerlily Training are a **TQUK** accredited training centre

Cost

£15 per learner (No VAT)

To book a course or for more information, call us today on
0300 3020 999 or visit **www.tigerlilytraining.co.uk**