

GLOBAL EXPERTS INSTITUTE FOR TRAINING.
ISO 9001-2008 TRAINING PROVISION CERTIFIED

Level 2 Food Safety & Hygiene For Catering

Schedule Dates:

Start Date	End Date	Place
12 Feb 2024	16 Feb 2024	Italy - The Square Milano Duomo Hotel

Program Introduction:

Anyone who works in catering or hospitality needs to be aware of the latest food hygiene standards. Knowing how to clean and disinfect equipment, safely store and prepare food, and control common pests will allow you to handle food safely and ensure that you're complying with all of the relevant health and safety standards.

Our popular Level 2 Food Safety and Hygiene for Catering course has been re-designed and includes all the latest legislation, information and up-to-date guidance.

This Level 2 Food Safety & Hygiene Certificate for Catering course satisfies a food handler's legal obligation to undertake appropriate food safety training.

Program Objective:

- ✓ An introduction to food safety and hygiene
- ✓ The impact of food-borne illness
- ✓ Understanding food law
- ✓ Food safety hazards and contamination
- ✓ Food preservation, storage and temperature control

Who should attend?

- Anyone working in a role that involves the handling or preparation of food
- Anyone who manages staff members in a catering environment
- Includes anyone working in Hotels, Restaurants, Takeaways, Cafes, Bars, Fast food outlets, Fish & chip shops, Kitchens, Hospitals, Prisons, Schools and Colleges

Program Outlines

Day One

- The Importance of Food Safety and Hygiene:
- Understanding HACCP
- The Importance of Personal Hygiene

Day Two

- The Importance of Design and Premises Layout
- The Importance of Cleaning
- The Importance of Pest Control and Waste Management
- Temperature management and storage

Day Three

- Understanding Allergens
- Understanding Food-Borne Illnesses
- Understanding Food Safety Hazards and Contamination
- Food conservation

Day Four

- Understanding Bacterial Growth and Temperature Control
- The Importance of Food Preservation and Storage
- Environmental Pollution
- Infectious Disease Control

Day Five

- Strategies for Improving Food Safety in Catering
- How to Maintain Food Safety and Hygiene in Catering
- Food Service Accidents
- Waste Management

Training Methodology:

- Slide presentations
- Interactive discussion
- Simulations and Gamification
- Online Video material

Cost Quotation in Kuwaiti Dinars

The total cost includes:

- Instructor(s) expenses
- Training materials
- Certification

Total Cost: 1500 KD per Participant
(One Thousand Five Hundred Kuwaiti Dinar)