

## FOOD SAFETY TRAINING

Thursday 18<sup>th</sup> March 2010

### Food Safety – The Essentials



This course is based on the **Level 2 Course in Food Safety** accredited by the Chartered Institute of Environmental Health – CIEH

Fundamental food safety training and essential hygiene knowledge for all food handlers. This particular course is designed for anyone working in a catering, manufacturing or retail setting where food is prepared, cooked or handled.

#### **The main topics covered include:**

1. Legislation
2. Food safety and hygiene hazards
3. Temperature control
4. Refrigeration, chilling and cold holding
5. Cooking, hot holding and reheating
6. Food handling
7. Principles of safe food storage
8. Cleaning
9. Food premises and equipment
10. Other issues, as raised on the day

**ONLY £160**

Including Lunch  
& refreshments

To be held at:  
**Beaumanor Hall  
Conference Centre,  
Loughborough**

**THIS IS A ONE DAY COURSE.** Full course details including directions will be supplied upon receipt of booking.

A one day fundamental food safety course that helps you to meet your statutory food safety training requirements. A good step towards legal compliance.

**To find out more about the Food Safety - An Introduction Course, please call us now on 01509 550023 or email us with any questions to [enquiries@lrbcconsulting.co.uk](mailto:enquiries@lrbcconsulting.co.uk)**