

Level 2 Food Safety & Hygiene - Manufacturing

Course Content Overview





Level 2 Food Safety & Hygiene - Manufacturing.

This course is aimed at any food handlers working in the manufacturing industry. This includes food factory workers in large and small food businesses.

Content

Module 1 - Course aims and learning outcomes

Course aims and learning outcomes

Module 2 - Introduction to food safety and hygiene

What is food safety and hygiene?

Why it's important

Examples

Useful definitions

Key legislation

Module 3 - Food Hazards and Controls

Microbiological food hazards

Pathogenic bacteria

Spoilage bacteria

Symptoms of food poisoning



Causes of bacteria growth

Norovirus

Controlling microbiological hazards

The role of temperature in controlling bacteria growth

Chemical hazards

Causes and controls of chemical hazards

Allergenic hazards and controls

Physical hazards and controls

Module 4 - Food Safety Management Systems

HACCP

HACCP Principles

TACCP

VACCP

Module 5 - Personal Hygiene

Why personal hygiene is important

Risks of poor personal hygiene

Food handler responsibilities

Hand hygiene

Personal Protective Equipment (PPE)

Reporting illnesses



Module 6 - Food premises and equipment

Choosing the right premises

What facilities need to be present

Food preparation areas

Equipment

Food waste

Health and safety

Fire safety

Module 7 - Food pests and controls

Main types of food pests

How pests pose a risk to consumers and food businesses

Controlling food pests

Signs to look out for

Module 8 - Cleaning and disinfection

Why cleaning is important

What does the law say about cleaning premises and equipment?

Stages of cleaning

Clean as you go

Waste management



Module 9 - Food preparation and storage

Separating food,
Chilled food storage,
Dry food storage,
Storing fruit and vegetables,
Freezing and thawing,
Use by dates,
Food preparation,
Cooking and reheating,
Acrylamide

Module 10 - Food safety enforcement

Who is responsible for enforcing food safety and hygiene law?
Powers to act,
Recent cases,
Food hygiene ratings scheme