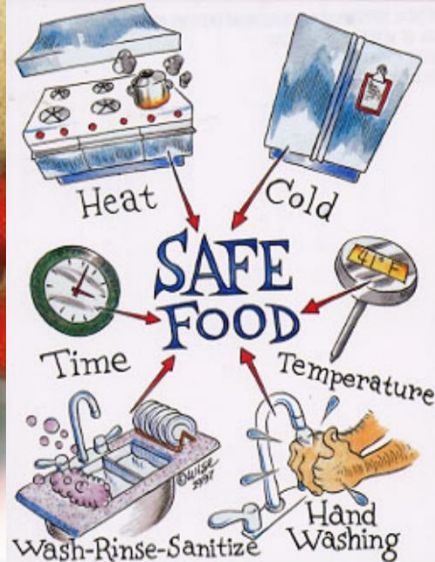


FOOD SAFETY



RSPH Level 2 Award in Food Safety in Catering

Who can apply for this qualification?

The course is aimed at food handlers working in catering or hospitality including hotels, restaurants, cafes, bars, fast food outlets, takeaways, cafes, kitchens, hospitals, schools and colleges.

Why is the course important?

It gives learners a basic awareness of good hygiene and safety issues and meets food industry regulations, with reference to employees preparing, cooking and handling food in catering settings.

Learning outcomes

- Understand the principles of a food safety management system.
- Enable to identify food safety hazards
- Realise the key aspects of food hygiene practice

Course Dates in 2017:

Monday	Tuesday
8 th May	20 th June
10 th July	15 th August
11 th September	10 th October
* No lesson in November	12 th December



Course Time:

9:30am to 4pm

Course Fee: £65

For further enquiries, please contact
Ling / Joyce.

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