Course Information

CITY OF WOLVERHAMPTON COLLEGE

Food Safety in Catering Level 2 - Short Work-Related Qualifications

Study Mode: Part Time

Is this course right for me?

Explore our brand-new range of flexible, fully accredited e-learning courses – perfect for boosting your skills, enhancing your CV or starting a new career.

Courses are short, lead to a national recognised qualification, and are completed online at a college campus or community venue.

Level 2 Food Safety in Catering is designed to give you the knowledge and understanding of the principles of keeping food safe. The course introduces you to the key issues in food safety, taking responsibility for your own food safety and hygiene, keeping work areas clean and keeping food safe.

Entry Requirements

What will I learn?

The course covers a range of units necessary for working in the sector, including:

- Bugs and bacteria
- Contaminants in food
- Keeping food safe
- Kitchen layout
- Cleaning and disinfecting
- Food safety and the law

What skills will I gain?

How will I be assessed?

What can I do next?

Delivery

Location:

Start Date:

Day:

Time:

Course Fee:

Course Code: EMP

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Apply online: **www.wolvcoll.ac.uk/apply**