



Level 2 - Basic Food Hygiene Refresher Certificate



Introduction

This course has been designed to address the food safety and hygiene needs of the catering, hotel and retail sectors. It aims to meet the requirements of food safety law which states that food handlers must be “trained in food hygiene matters commensurate with their work activities”. Instead of full course retraining, SSG have developed this refresher course for all food handlers.

The course is equivalent to the Level 2 CIEH Food Hygiene Training Certificate.



Course Duration

SSG offer this course over three hours.



Who Should Attend

Designed for anyone working in the catering, hotel, travel, leisure or retail setting where food is prepared, cooked and handled.



Course Programme

The qualifications cover the following topics:

- Recent changes in food safety legislation
- Brief overview of food hygiene and safety hazards
- Update on key controls and use of Hazard Analysis and/or the “Safer Food Better Business” Food Safety Management Procedure
- Temperature control
- Principles of safe food preparation and storage
- Food premises and equipment
- Personal hygiene and sickness
- Cleaning, disinfection and pest control



Certification and Assessment

Delegates will be assessed through a multiple-choice style question paper. Successful delegates will receive SSG certification. Food Hygiene Refresher Training is recommended every three years.



Suggested Follow on and Complementary Courses



Food Hygiene
Refresher Training



IOSH Working
Safely