

IOSH Food Safety and Hygiene

Level 2 E-Learning

This course builds on the Level 1 course to develop knowledge on food safety and hygiene within the workplace.

70 minutes



Online Learning



Institution of Occupational
Safety and Health

About the course

For delegates who are required to consistently handle food, this course aims to provide an understanding of the procedures and policies that need to be put in place to ensure safety & hygiene practises. They will also learn more about the legislation surrounding food safety.

Available in over 35 languages

Our courses are machine translated* into a variety of popular International languages, so regardless of location or language preference, we've got you covered. Our machine translated content includes the translation of course transcripts and test questions.

*Content which is not English may be machine translated and is for assistive purposes only. We cannot guarantee the accuracy of translations.

Who should attend

This Level 2 online training is aimed at delegates that regularly handle food - whether its during production, preparation or sale. This course will build on the information provided in the Level 1 training to provide delegates with a more in depth understanding of the topics covered.

Course syllabus

The course modules cover:

- Food hazards and food poisoning
- Personal hygiene
- The 4 C's of food safety
- Procedures and premises.

Certification

Delegates will receive a HSS printable certificate in Food Safety & Hygiene - Level 2 upon completion of the course. This course is approved and accredited by IOSH.

For General Queries

Contact our customer services team:
workplace-training@sja.org.uk

Or call us on
0344 770 4800

Lines are open Mon-Fri 8.30am-5.30pm

Course brought to you by St John Ambulance in partnership with IHASCO and HSS training.

