

BRIAN KELLY ENVIRONMENTAL SERVICES

LEVEL 2 FOOD SAFETY IN CATERING

SYLLABUS



SUMMARY

This course is suitable for all sub-management level food handlers. It provides a solid foundational understanding of safe food storage, preparation, cooking, and holding practices, basic stock management, cleaning practices, and the consequences of unsafe food practices.

COURSE CONTENT

Understanding common terms used in food safety, including: food poisoning, foodborne illness, contamination, hazard, risk, due diligence, and HACCP.

The purpose of HACCP and the function of a documented food safety management system

Legal and personal consequences of poor food hygiene practices

Benefits of good food hygiene practices

Identifying symptoms of food poisoning, and taking appropriate actions

Risks and responsibilities associated with food handlers who are carrying food poisoning bacteria or food-borne illness pathogens.

The importance of personal hygiene, hand washing, protective clothing, and hazardous personal items to avoid, e.g. Jewellery

The biological and non-biological causes of food poisoning

Those most at risk of food poisoning

Understanding “due diligence”, the responsibilities of food handlers under current regulations, and the consequences of non-compliance

Good reporting practices and the consequences if these are not followed

The powers of local authorities to prevent the sale of unsafe or unfit food, and the role of enforcement officers, e.g. EHOs, in relation to food safety

Legal requirements for food safety training, the importance of keeping training records and the requirement for ongoing training

Importance of accurate record keeping, including training records, cleaning records, chill and freezer unit temperature records, and held hot food temperature and time records

Physical, bacteriological, chemical, and viral food contamination, their effects on human health, common causes and preventative actions

The role of microorganisms in food poisoning, and the difference between pathogenic and spoilage bacteria

Factors affecting the multiplication of food poisoning bacteria, and the timescale of bacterial duplication

Spores and toxins, and the challenges they pose to safe food practices

Common food-borne diseases, food-borne viruses, and food poisoning bacteria and their likely sources

The temperature “danger zone”, and “safe” temperatures to minimize bacterial multiplication, including, frozen food, refrigerated food, and holding hot foods

High risk foods, “use by” and “best before” dates, separation of raw and ready-to-eat foods, and good general storage practices

The difference between contamination and cross-contamination, the danger posed by each, and preventative practices

The operation and cleaning of probe thermometers, how to measure core temperature

Risks associated with undercooked foods, re-heating foods, and holding hot food

Cooking temperatures and times required to destroy harmful bacteria or to minimise their multiplication

Safe methods of chilling cooked food, freezing, and safe storage

Safe defrosting of frozen foods

Food preservation and appropriate storage, stock rotation, and how to deal with deliveries of improperly stored foods

Recognized allergens in foods, required documentation, and the responsibility of food businesses and staff

Safe practices for waste storage and disposal

The importance of effective cleaning to prevent food contamination, and basics of good cleaning practice

The difference between cleaning, disinfection, and sterilization, and the use of basic equipment and products

Safe and effective cleaning of food storage area and chill units

Legal requirements and best practices for the construction and maintenance of food premises

Essential hygiene facilities and first aid equipment in food premises

Identification of common food pests, prevention, and actions required if a pest is suspected or discovered