

2016/2017

Hospitality  
and Catering

# Food Hygiene in Catering Level 2



## What will I learn?

- Microbiology hazards, contamination and controls
- Food poisoning, HACCP, food and personal hygiene
- Food premises and equipment, pests and controls
- Cleaning, disinfecting, food safety enforcement

## Who is it for?

Anyone aged 19 years currently working or is thinking about working in the food industry. This qualification is seen to enhance employability and personal development skills.

## Where will it take place?

St George's Community Centre  
Broadway  
Lupset  
Wakefield  
WF2 8AA

## What do I need to bring with me?

- You must bring proof of identity in the form of photographic ID to the class. This could be a passport, photographic driving licence or work ID badge etc.
- Pen and Notebook
- 2B pencil
- Rubber

## Additional Information

Assessment activities will include completion of a 30 question multiple choice test at the end of the day. Completion of all aspects of the course is mandatory to claim certification and meet the regulatory sector requirements.

## How do I enrol?

For further information or to enrol on this course please contact:

**Wayne or Joe on 01924 369631**

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