



Food Safety Level 2

Learning summary

This learning contains seven eLearning courses covering:

- Introduction to food safety and law
- Food safety hazards
- Food handlers
- Taking temperatures
- Anaphylaxis
- Dysphagia
- Premises

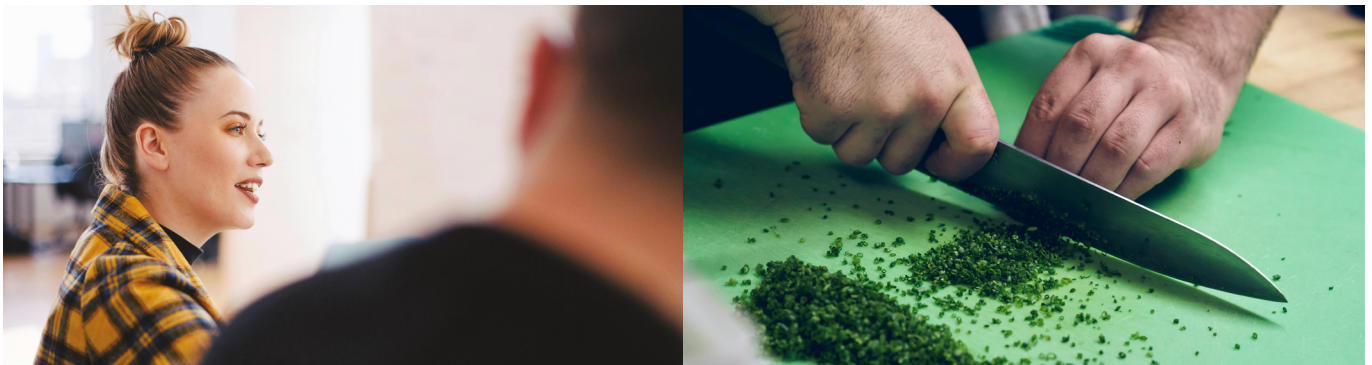
Learning aims

The aim of this learning is to provide an awareness of the individual responsibilities of those involved in preparing and serving food.

Learning objectives

Learners will be able to:

- Define the key terms for food safety
- Explore the consequences of poor standards of food safety
- Describe the groups of people most at risk from food-borne illness
- Define the requirement of legislation for food business operators and food handlers
- Explain the possible consequences of non-compliance with food safety legislation
- Define the importance of food safety training



Applicable audiences	This learning is suitable for learners who are involved in preparing or serving food
Pre-requisites	There are no pre-requisites required for this learning
Delivery method	This learning is delivered by an eLearning package
Duration	This learning will take approximately 1 hour to complete
Materials and resources required	Learners should have access to a computer, tablet or smartphone with an internet connection
Refresher	It is recommended that this learning should be completed every 3 years