



Duration: 75 minutes
Course Code: ONHS33

Course Description:

Food safety combines a number of practices to reduce health hazards. These include premises hygiene, personal hygiene, risk control, pest control and waste management. This level 2 course is about minimising the level of potential hazards in a food manufacturing setting.

Who Should Attend Level 2 Food Manufacturing Training?

- This course would be ideal for anyone who works with food and wants to learn about the potential hazards with food manufacturing.

Course Contents:

- Food Safety Legislation
- Hazards from Delivery to Service
- Risk Control (Prevention of Contamination)
- Pests, Premises and People

Related Courses:

- Level 1 Food Safety - Catering | Code: ONHS31
- Level 1 Food Safety - Retail | Code: ONHS32



Give us a call if you wish to purchase this course: 0114 281 3350

