

2 day course
RSPH
certificate



Food Safety in Catering

www.southwark.gov.uk

Adult learning service



Wednesday and Thursday

19th and 20th July 2017

10am – 3.00 pm

@ Thomas Calton Centre
Alpha Street, London SE15 4NX

**Nil fee for learners on active benefits (JSA, ESA WRAG, UC)
Other concessions £31/standard fee £49
plus £5 enrolment fee**

Book a place now - call 020 7358 2100

For more information email

margaret.taribo@southwark.gov.uk or kathryn.gurnerchapman@southwark.gov.uk

Please bring proof of identity and evidence of entitlement when you enrol.

In addition please bring **one piece of photo ID** on the first day of your course.

If you do not have any photo ID please ask the tutor for a candidate identification form.

Level 2 Award in Food Safety in Catering

Who is the course aimed at?

Anyone wishing to work in a catering, manufacturing or retail setting where food is prepared.

What will I learn on the course?

- Relevant Legislation
- Food Safety Hazards
- Temperature Control – refrigeration, chilling, re-heating
- Cooking, hot-holding and re-heating
- Food Handling
- Safe Food Storage
- Cleaning
- Premises and Equipment.

What is the method of assessment?

There will be a 30 question multiple-choice exam paper at the end of the course.

What should I bring to the first session?

Pen and notepaper

What will I be able to do after the course?

Apply for work in a catering setting. Apply knowledge at home. Apply for Level 3 award in Supervising Food Safety (available from other providers)