L2 Award Food Safety in Catering

UTASS, 9-11 Chapel Row, Middleton in Teesdale DL12 0SN

By undertaking the course you will gain an awareness and understating of:

- The importance of food safety and knowledge of the systems, techniques and procedures involved
- How individuals can take personal responsibility for food safety
- How to control food safety risks (personal hygiene, food storage, cooking and handling of food)
- The importance of keeping work areas clean and hygienic
- The importance of temperature controls when storing, preparing, cooking, chilling, reheating, holding, serving and transporting food
- Confidence and expertise to safely deliver quality food to customers

The course is FREE to anyone in receipt of a means tested benefit, if not the cost is £17.50

For further information, or to book a place on the course please phone Denise Hopps, Bishop Auckland College on 01388 443078