

Level 2 Award in the Principles of Food Safety for Maintenance and Contractor operations

Level 2 Award in the Principles of Food Safety for Maintenance and Contractor operations has been written by a senior food technologist and is FDQ Accredited. Level 2 is aimed at the engineering operatives, Level 3 at the team leader or supervisor and Level 4 at the Engineering Manager.

Content includes:

- HACCP
- Physical Risk controls
- Temporary repairs
- Chemical risks and controls
- Contractor controls
- Commissioning trials
- Food Safety work permits
- Personal Hygiene

Course modules:

- Introduction
- The law and your responsibilities
- Hazard risk - physical
- Hazard risk - chemical
- Hazard risk - Allergenic
- Hazard risk - microbiological
- Equipment design and maintenance
- Major works and commissioning trial
- Personal hygiene
- Test

Our recommendation would be that prior to the training, we would arrange a meeting on site at no extra cost to you, to discuss how we can bespoke elements of the course to fit in with your paperwork and systems. Of course the bulk of the course cannot be changed because of the certificating body .

Level 2 - In-house 1 day course delivered to up to 8 delegates for £1195 plus VAT plus cost of certificates and handouts, (priced at £50 per delegate).

Level 3 - 3 day course - Level 4 - 5 day course - details to be advised

**Contact Gwen on 01937 520 458 or
email gwen@skillsfinder.info for more information**

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