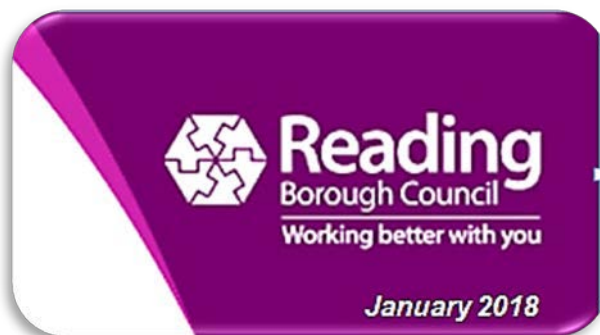


Royal Society for Public Health Level 2 Award in Food Safety and Hygiene

This one day course is for anyone who works with food and satisfies the requirements of the Food Hygiene Regulations for the training of food handlers. For additional dates please visit the website.



What will I learn?

This is a taught course with opportunities to ask questions and share experiences. It will cover the following:

- Understanding the importance of food safety: How the law affects food businesses. The legal responsibilities of food handlers and food business operators.
- Identify contamination and cross contamination hazards: Biological, chemical, physical, allergenic and the contamination routes taken.
- Understand how to control food safety hazards: The role and importance of food safety management systems such as Safer Food Better Business.
- Understand common causes of food poisoning and how to prevent it.
- Know the principles of safe food storage.
- Temperature control: correct temperatures to control bacterial toxins and spores, maintenance, monitoring and recording of temperatures. Know how to cook, hot hold, defrost, cool and re-heat food safely.
- Understand the importance of the design of food premises
- Be able to identify common food pests and how they can be controlled.
- Be clear about the standard of personal hygiene required.
- Know how to keep work areas clean and hygienic. Definitions of “clean as you go,” two stage cleaning and cleaning schedules.



Course details

If you believe that you require adjustments to be made to the assessment process to enable you to demonstrate your knowledge and understanding of the course, please contact us to discuss. An example would be a candidate with a visual impairment requiring a large print test paper. If you think your English language skills may cause difficulties in successfully completing the assessment, please contact us to discuss. Currently test papers are available in Cantonese, Polish and Turkish.



Location

Courses are usually held at the Civic Offices, Bridge Street, Reading. RG1 2LU.

We may be able to run courses at your workplace - depending on numbers.

Time

The course starts promptly at 9.15am and finishes at 4.30pm

Cost

The course costs £72 per person. This covers:

- Registration and examination fees from RSPH
- Course handbook



Assessment

There is a short assessment at the end of the session where you will be required to answer 30 multiple choice questions.

How to book

You can:

- Book and pay for your place online at <http://www.reading.gov.uk/foodbusiness> Booking conditions
- **You MUST pay the course fee in full before the course starts.**
- **We will not refund fees for courses if you cancel within 14 days of the start of the course. You can send someone else to attend in your place provided you let us know in advance.**
- **In exceptional cases of sudden illness, we may make a refund (less £28 administration fee) if you produce a doctor's certificate or letter confirming your situation.**
- **If you cancel more than 14 days before the start of the course we will refund your course fee, less a £28 administration fee.**
- **We will refund your course fee in full if we (Reading Borough Council) cancel the course.**
- **You MUST bring proof of identity** when you attend the course. If you fail to bring one of the permitted forms of identity, you will not be allowed to sit the assessment**
- **** This MUST be photo ID - we accept passport, photo driving licence, student union card, work pass or age 'prove it' card.**

Enquiries

Please contact the: The Food Safety Team.

Write: Food Safety and Hygiene Course, Environmental Health (Food & Safety) Team, Reading Borough Council, Bridge Street, Reading RG1 2LU

Email: consumer.protection@reading.gov.uk

Tel: 0118 937 2465

