

COURSE CONTENT OVERVIEW

Level 2 Food Hygiene And Safety For Manufacturing

This Level 2 Food Hygiene and Safety for Manufacturing course is designed to give food handlers in the food manufacturing industry the confidence to understand and apply food hygiene and safety legislation and best practices. Being able to recognise and control food safety hazards is essential to prevent contamination, consistently produce safe food and protect your consumers from harm.

Module 1 - Food Hygiene and Safety

This module introduces the food handler's role and responsibilities for producing safe food under food hygiene and safety legislation, and what to expect from an employer. It discusses the role of food safety management systems, including HACCP, VACCP and TACCP, enforcement officers and food safety scheme standards in keeping food safe throughout the manufacturing process.

- Why is food safety important?
- Employee responsibilities
- What to expect from your employer
- Good Manufacturing Practice (GMP)
- HACCP
- Food safety management systems
- TACCP and VACCP
- Food safety scheme standards
- Enforcement officers
- What happens if you break food safety law?
- Food safety culture

Module 2 - Microbial Hazards

This module discusses microbial hazards and the different types of bacteria that can cause food spoilage and food poisoning. It explains how to prevent microbial hazards from contaminating food and the difference between high and low-risk foods.

- Microbial contamination
- Food poisoning
- Bacteria
- Pathogenic bacteria
- Viral contamination
- Food spoilage
- Raw foods
- Controlling microbial hazards
- Cross-contamination
- Food handling equipment
- Preventing cross-contamination

Module 3 - Physical, Chemical and Allergenic Hazards

This module continues to consider food safety hazards, including physical, chemical and allergenic hazards. It explains how these hazards can harm consumers and how to manage them to prevent contamination.

- Physical hazards
- Controlling physical contamination
- Chemical hazards
- Allergenic hazards
- Anaphylactic shock
- Emergency situations
- The 14 food allergens
- Controlling allergenic contamination
- Food allergen policies
- Allergen labelling laws
- Natasha's Law

Module 4 - Food Storage

This module explains how to correctly store food from delivery to distribution, in order to prevent contamination and maintain food quality. It discusses the safe temperatures required for each storage method, as well as food labelling and traceability requirements.

- Temperature control
- Suppliers and delivery
- Food storage
- Food preservation
- Dry food stores
- Bulk storage
- Fruit and vegetable storage
- Refrigerator temperatures
- Chilled food storage
- Egg storage
- Frozen food safety
- Use-by and best before dates
- Stock rotation
- Food labelling
- Traceability

Module 5 - Food Preparation

This module looks at how to safely thaw, cook, reheat and cool food by using the correct temperatures and techniques. It also explains how to carry out the cook-chill and cook-freeze methods for food preparation.

- Thawing frozen food
- Thawing poultry safely
- Cooking and reheating
- How to calibrate a probe thermometer
- Taking food temperatures
- Cooling food
- Cook-chill
- Cook-freeze

Module 6 - Personal Hygiene

This module explains how maintaining good personal hygiene, including effective hand washing, avoiding bad habits and wearing protective clothing can prevent contamination. It also details how illness and injury at work can cause contamination and how to prevent this.

- Hand washing
- Further hygiene considerations
- Protective clothing
- Protective clothing
- Reporting illness
- Wounds and sores

(Continued on next page)

Module 7 - Cleaning and Disinfection

This module looks at how to maintain a clean work premises by using appropriate cleaning methods and following a cleaning schedule to prevent contamination. It outlines how premises design can affect food safety and the specialised cleaning techniques that may be required in certain premises. Finally, it explains how to effectively prevent pests and manage waste to maintain hygienic premises and food safety.

- Why do we clean?
- Cleaning and disinfection
- Effective cleaning
- 'Clean as you go'
- Types of cleaning
- Cleaning schedules
- Safe cleaning
- Dishwashers
- Premises design, layout, size and suitability
- Pests
- Preventing pests
- Waste management

Aims of the training

By the end of this course, you will:

- Recognise the consequences of poor food hygiene and safety and the principles of food safety management systems.
- Explain your own and others' responsibilities for food hygiene and safety in line with food safety law.
- Identify food safety hazards and recognise how to prevent contamination of food.
- Explain safe food preparation and storage practices.
- Outline the importance of personal hygiene, effective cleaning practices and pest control.