



QUALITRAIN SERVICES LTD.

TRAINING PROGRAMMES

Catering Food Safety Training Course

Course Objective: Our Catering Food Safety Training course is essential for anyone preparing and handling food in a commercial kitchen to ensure good hygiene and safety practices are followed. The interactive and visual elements of the level 2 food safety in catering e-learning course are designed to make it easier for users to adopt critical food safety directions to comply with UK legislation and ensure customer safety.

Course Outline

Course Content
Introduction
Microbiological hazards
Cross-contamination
Cleaning
Chilling
Cooking
Hygiene and housekeeping
Summary
Take the test

Target Audience: All employees involved in preparing and handling food in a commercial kitchen

Training Method: e-Learning Online

Cost: TT\$ 350.00

Duration: Self-Paced.

Accreditations: Our Catering Food Safety Training course is CPD (Continuing Professional Development) and RoSPA (Royal Society for the Prevention of Accidents) accredited. Be proactive about maintaining a safe working environment.

REGISTER TODAY!



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