

Food Safety Manufacturing Level 2

Course Duration:

2.5 Hours

Target Audience:

- ◇ Anyone involved in the food industry

Course Delivery:

- ◇ In Groups
- ◇ Online

Group Learner Ltd
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Overview

New legislation was introduced into the UK and Ireland in 2006 which facilitated a revision of how food safety training was undertaken. The old basic Food Hygiene course was joined with the new HACCP regulations, and renamed Food Safety Training Level 2 for Manufacturing.

Course Content

This handling level course is divided into five lessons;

- ◇ Individual Responsibility for Food Safety
- ◇ The Importance of Personal Hygiene
- ◇ How to keep the working area clean and hygienic
- ◇ Food safety hazards
- ◇ Temperature control and safe food storage

Lesson 1: Individual Responsibility for Food Safety

- ◇ The importance of food safety
- ◇ The principal causes of food borne illness
- ◇ Food safety procedures
- ◇ Food Hazards
- ◇ Record keeping and reporting
- ◇ The importance of due diligence
- ◇ Legal responsibilities
- ◇ Duties of employees and managers
- ◇ Penalties of poor food handling and systems
- ◇ Enforcement authorities

Lesson 2: Individual Responsibility for Food Safety

- ◇ Personal hygiene
- ◇ Food contamination
- ◇ The use of protective clothing
- ◇ When to change protective clothing; a) food b) safety
- ◇ Unhygienic handling of food
- ◇ The importance of covering hair
- ◇ The rules governing jewellery and watches
- ◇ The importance of hand washing
- ◇ Correct hand washing procedures
- ◇ Illness reporting
- ◇ Illness carriers
- ◇ Wound dressing in food premises



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Lesson 3: How to keep the working area clean and hygienic

- ◇ Keeping the work area clean
- ◇ The importance of cleaning
- ◇ Disinfectants, sanitizers and sterilisation
- ◇ Cleaning procedures
- ◇ Colour coding
- ◇ The use of chemicals
- ◇ Cleaning schedules
- ◇ Clean as you go, clean in place
- ◇ Suitable clothes
- ◇ Chemicals; data sheets and storage
- ◇ Suitable environments for food premises
- ◇ Suitable equipment, lighting, layout
- ◇ Waste disposal and frequency
- ◇ Pest control; signs of infestation and handling

Lesson 4: Food Safety Hazards

- ◇ Food safety hazards; microbiological, physical and chemical
- ◇ Allergens
- ◇ Incidence of food poisoning
- ◇ Vulnerable groups
- ◇ Optimum conditions for micro-organisms to reproduce
- ◇ Spores and toxins
- ◇ Contamination and cross contamination
- ◇ Sources of food poisoning
- ◇ Hand washing frequency
- ◇ Contamination vehicles
- ◇ Food packaging and liquid waste
- ◇ Raw food
- ◇ The storage of high risk food
- ◇ HACCP systems
- ◇ CCP's
- ◇ Record keeping
- ◇ The basic conditions for the growth, survival and death of micro-organisms
- ◇ The role of micro-organisms in food poisoning
- ◇ Bacterial spores and toxins
- ◇ Food spoilage
- ◇ Reporting food spoilage

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Lesson 5 : Temperature control and safe food storage

- ◇ The importance of temperature control
- ◇ The danger zone
- ◇ Temperature controlled storage
- ◇ Temperature controlled equipment
- ◇ Types of storage
- ◇ Critical storage temperatures, chilled and frozen
- ◇ Toxins
- ◇ Spore forming bacteria
- ◇ Thawing
- ◇ Checking equipment
- ◇ Cooling
- ◇ Maintaining the correct temperature
- ◇ Stock control and rotation
- ◇ Use by dates; best before dates
- ◇ Canned and dried storage
- ◇ Signs of food spoilage
- ◇ Packaging
- ◇ Food preserving methods

Examination

The examination follows industry standards. Users are given a 30 multi-choice question range from a knowledge bank of 90 questions. The user must ensure that they get 20 correct answers in order to obtain a certificate (66%). Accredited certificates can be received within 12-24 hours of completing the course and assessment.

Who is this Course Intended for?

This Food Safety Manufacturing course is ideal for any individuals employed in a manufacturing or processing environment. An example of clients include food factories, meat cutting plants, breweries, dry goods and vegetable packing, dairies, along with bottling plants.



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