

# Food Safety in Catering

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This course is designed to address the food safety needs of the catering and hospitality sector.

The course includes:

- Refrigeration, chilling and cold holding
- Cooking, hot holding and reheating
- Principles of safe food storage
- Food premises and equipment
- Legislation
- Food safety hazards
- Temperature control
- Food handling
- Cleaning

Upon successful completion of the course and a multiple-choice examination participants will receive a CIEH accredited certificate Level 2.

Duration: 1 day

Equipment: None



**The Island Partnership**

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