

# Level 2 Award in Food Safety




The  
**RedCat**  
Partnership  
Health and Safety Consultants

# A 'Hands-On' Approach




## WHO'S SUITABLE?

Anyone working in a catering, manufacturing or retail setting where food is prepared cooked or handled.  
If you're unsure, contact us.



## HOW?

There's no substitute for a traditional classroom-based course.  
The course is delivered at our [No.8 training facilities](#) where we have a full range of COVID-19 controls in place.




## WHY REDCAT?

Tutors Sarah and Richard, as chartered Environmental Health Officers have extensive knowledge attained over 60+ years of experience.  
We deliver the knowledge, retention, understanding and behaviour change that supervisors require, something traditional e-learning can't guarantee.

# The Practicalities




## AIMS

- The importance of food safety procedures and complying with the law
  - Microbiological, chemical, physical and allergenic hazards and their control
  - Good temperature control and stock rotation
  - The importance of good personal hygiene and preventing contamination,
  - Keeping work areas and equipment clean and safe
  - Safe waste disposal
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## REQUIREMENTS

- None—just enthusiasm
- A valid form of photo identification.
- Assessment Format:

Delegates will need to complete a 20-question, multiple choice test



## COST & DATES

*£125+VAT per person*

*(includes all course materials, textbooks, and exam fees)*

*Dates: Friday 23rd February 2024 (1 day course)*

*Friday 5th April 2024 (1 day course)*

*To book contact RedCat Partnership on 01603 473732 or  
[support@redcatpartnership.co.uk](mailto:support@redcatpartnership.co.uk)*

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# Avoid This.



# Get This.

