

CIEH Level 2 Award in Cleaning in Food Premises

How to deliver

Food safety is often defined in terms of the 4Cs:

- cooking
- chilling
- cross-contamination
- cleaning.

The first two Cs are more within the control of food handlers, but cleaners in food premises can contribute significantly to controlling food safety hazards and risks associated with cross-contamination and cleaning. Cross-contamination is one of the most common risk factors reported in outbreaks of food poisoning. Effective cleaning is essential to get rid of harmful bacteria and stop them spreading to food.

This qualification will benefit anyone whose job it is to clean food premises by introducing them to the hazards associated with cleaning in food premises and how to control the risks involved to help to prevent harm being caused.

Candidates will be able to look carefully at their own work activities and contribute to the development of safer working practice in co-operation with their supervisors and managers.

Successful completion of the training programme for the CIEH Level 2 Award in Cleaning in Food Premises will enable candidates to understand the:

- importance of cleaning in food premises
- need for proper preparation before commencing cleaning operations in food premises
- range of options available in the methods and materials for cleaning
- importance of measuring the impact of the cleaning undertaken in food premises.

The training time to cover the syllabus must be at least six hours and is typically covered in one day. The time taken to deliver the programme does not include refreshment breaks, revision sessions or 'mock' examinations.

Candidates are assessed by an examination paper consisting of 30 multiple choice questions to be completed in one hour under examination conditions (see 'Procedure for Examination and Assessment' in the Procedures Manual for full details on examination administration). Sample examination questions are included in the registration approval pack. Candidates must participate in at least 80% of the course to be eligible to take the examination. Candidates who achieve 20 or more correct answers will pass the examination and receive a certificate. The results for the CIEH Level 2 Award in Cleaning in Food Premises take approximately two weeks to process.

Certificates will be sent directly to the centre where the training was delivered.

The CIEH has developed a training pack to help trainers deliver the programme in a structured way. The training pack includes a copy of the course booklet entitled *Principles of Cleaning in Food Premises* and a *Trainers' Notes* manual, including a CD containing a PowerPoint presentation.

To purchase the course booklet, training pack and/or examination papers please complete an order form. Order forms and other resources for trainers are available on our website www.cieh.org/training



Customer Services

Chartered Institute of Environmental Health
Chadwick Court, 15 Hatfields, London SE1 8DJ

Telephone 020 7827 5800 (Option 1)

Email customerservices@cieh.org **Web** www.cieh.org/training