



Chartered
Institute of
Environmental
Health

CIEH eLearning Level 2 Food Safety in Catering

This qualification has been developed to address the growing need to make learning more relevant to the catering environment.

Who needs this qualification?

Anyone working in a catering setting where food is prepared, cooked and handled.

Typical environments may include:

- pubs, hotels, restaurants
- hospitals
- care homes
- schools
- prisons

Why is this training important?

Everyone who works with food has a special responsibility for safeguarding the health of consumers and ensuring that the food they serve or sell is perfectly safe to eat.

Course learning outcomes

- Firm grasp of the importance of food safety and knowledge of the systems, techniques and procedures involved
- Understanding of how to control food safety risks (personal hygiene, food storage, cooking and handling)
- Confidence and expertise to safely deliver quality food to customers

Duration: 6 hours

Status: On completion, candidates are eligible to take the examination for CIEH and Ofqual accreditation.

Benefits of CIEH eLearning

- Reduce overall costs
- Provides consistent delivery of content
- Self-paced learning and on-demand availability provides flexibility for the student
- Increase learner engagement
- Deliver convenient, personalised and responsive training
- Reduce your environmental impact

CIEH  Learning
experience and innovation

CIEH eLearning

- Mix of illustrations and photographs to keep learners engaged
- High quality video demonstrations to bring learning to life
- Detailed animations to help communicate content
- Interactive games, learning activities, recap sessions and Q&A exercises
- End of course test

Course information



Chartered
Institute of
Environmental
Health

CIEH Registered Centre