

# Certificate of Completion

This is to certify that

**Jaqueline Diniz**

Successfully completed the course entitled

**Food Safety and Hygiene Level 2**

Learning outcomes include:

Why food safety training is important; Their personal and legal responsibilities; Understand food safety law; Learn about the hazards of a kitchen; Understand the different types of bacteria and how they spread; The impact of food borne illness; How food becomes contaminated; Understand how to prevent cross contamination; How to prevent contamination through good hygiene practices, safe temperatures and storage; Understand what HACCP is and how to use it; Be able to identify food hygiene hazards; Understand the best food handling practice; Know how to apply food safety; controls to achieve high standards of food hygiene; Understand the importance of personal hygiene; Be able to help keep the workplace clean and hygienic; Understand what food poisoning is and how to prevent it

CPD hours

**02 hours 45 minutes**

Award date

**21 November 2017**

