

Testimonials

"The course was interesting and informative, great lecturer who kept it interesting and nearly made me forget it was a Saturday.." **Sarah Foster**

"The pace of learning was good, breaks were well timed, I liked the colourful course booklet that were used for note taking. Enjoyed the day, Karen was an excellent Trainer, learn loads." **Chris**

"It was put in a simple language so people like me with dyslexia would understand. The hand washing task was a big eye opener. Visual prompts & revisiting key points through out the day was a good way to help me remember." **Jo Wright**

"Excellent resources PowerPoint, DVD, work books clear effective delivery of information." **A. Littler.**

**119 Holcroft Road
Southampton SO19 6GZ**

Phone: 023 8040 6799

Mobile : 07866 525236

Email: karenhigham@gmail.com



**This course can be run at your own venue at
a time and date that suits you.
A minimum of 10 people are need.**

**For more details
Please phone Karen Higham
Tel: 07866 525236**



Training - 2018

**CIEH - Level 2
Food Safety in Catering**

**Accredited Course with
The Chartered Institute of
Environmental Health**

**Course Tutor:
Karen Higham**

**Registered
Centre & Trainer with the CIEH**



Tel: 07866 525236

Course information

Venues:

**119 Holcroft Rd
Southampton, SO19 6GZ**

Choice of dates for 2018 :-

Sat 24th February 18
Sat 21st April 18
Sat 30th June 18
Sat 22nd Sept 18
Sat 24th Nov 18

Time: 9am - 4.30pm

Refreshments:

Tea & coffee will be provided

Cost: £55



N.B. Applications must be with returned the course fee at least 2 weeks before the course date, Confirmation of your course place will be sent by EMAIL and course books will be given on the day of the course.

Course fee is non-returnable if cancelling less than 1 week before the course date.

Food Hygiene Course

Food Safety in Catering from the **Chartered Institute of Environmental Health** is a Second level course for all processing environments.

This certificate will ensure that food handlers meet the training requirements of the Food Safety (General Food Hygiene) Regulation 1995 and are fully conversant with the practical procedures and methods of applying food hygiene in the workplace.

This certificate is recognised by many organisations including the Department of Health and will help to raise you hygiene rating.

Course Content

- Food Safety
- Bacteria
- Prevention of food poisoning
- Temperature control
- Purchase, Delivery & Storage
- Personal Hygiene
- Kitchen lay-out & Design
- Pest control
- Cleaning & Disinfection
- Food hygiene & the law
- **Exam – 30 Multi choice questions**

Course books will be provided.

Please bring Photo ID on the day

Please tear

Please print in capitals

Name.....

Address.....

Post code.....

Tel-no:.....

Place of Work.....

Email Address

Confirmation will be sent by email.

Please print clearly.

Special requirements e.g. *Long or short term disability, English as second language, specific learning needs, medical conditions,*

Date of course

Enclosed fee of £55 Cheque payable to:
Karen Higham Business A/C



**Certificates are awarded by
The Chartered Institute of
Environmental Health**

Please send your payment to
the address below:

**Karen Higham
119 Holcroft Road
Southampton, SO19 6GZ**

Phone: 023 8040 6799

Mobile : 07866 525236

Email: karenhigham@gmail.com

www.foodhygienekaristraining.co.uk