





Professional Learning Community

Course Title: Food Hygiene – Food Safety in Catering		ECM Priority Be Healthy Be safe
Audience: Pre-schools, nurseries, out of school clubs, holiday play schemes, childminders	Level: 2	Date, Time, Venue: Tuesday 14 th July 09 9.30 -4.30 The Park Centre Kingswood BS15 4AR
Course Summary: New course at Level 2. QCA accredited. Designed for anyone working in a setting where food is prepared, cooked or handled.		
Course Title: Food Safety in Catering		ECM priority Be Healthy Be safe
Course Description: Designed for anyone working in a setting where food is prepared, cooked or handled. The course covers:- Legislation; Food safety hazards; Temperature control; Refrigeration, chilling and cold holding; Cooking, hot holding & reheating; Food handling; Principles of safe food storage; Cleaning; Food premises & equipment.		
Learning Outcomes There will be a multiple choice examination allowing candidates to gain an award confirming their knowledge of the above subjects.	 CHILDRENS PLAYLINK	
Knowledge:		
 Ofsted Outcomes:	Standards 7 & 8 Helping Children to be Healthy	
 Common Core:	Competency 3 – Safeguarding and promoting the welfare of the child.	
 Underpinning Knowledge:	NVO Level 2 in Early Years CACHE Certificate Level 2 in Playwork	
Facilitators : Childrens Playlink	Min/Max no's 15/25	
How to Book: Please download our booking form from this site. Complete and return to us with your payment. (Address is on the form)		