



## Course details

### Course title

Cooking Practical: Preparing for Level 2 Food Hygiene

### Course code

Q00017064

### Course date

Start: 05/03/25

End: 23/04/25

### Number of classes

6 sessions

### Timetable

Wed 5th Mar, 9:30 to 12:30

Wed 12th Mar, 9:30 to 12:30

Wed 19th Mar, 9:30 to 12:30

Wed 26th Mar, 9:30 to 12:30

Wed 2nd Apr, 9:30 to 12:30

Wed 23rd Apr, 9:30 to 12:30

### Tutor

Tracey Sweetman

### Fee range

Free to £50.40

### How you'll learn

You'll join a small group of fellow learners for classes at the venue indicated. Some materials may be provided in our virtual learning environment.

Got it!

In venue

## **Venue**

Mount Pleasant School (Southampton)  
Mount Pleasant Road  
Newtown  
Southampton  
SO14 0WZ

## **Level of study**

Level 2

## **Course overview**

Welcome to the Preparing for Level 2 Food Hygiene Course! This course will cover essential topics to prepare you for Level 2 certification. You will learn about food safety practices, hygiene regulations, and how to prevent contamination. Our tutor will guide you through proper food handling, storage, and cleaning techniques. By the end of the course, you will have a solid understanding of food safety principles and be ready to take your knowledge to the next level. Join us to ensure safe and hygienic food practices in any setting!

## **Course description**

This course is designed to provide students with fundamental knowledge and skills essential for advancing to Level 2 Food Hygiene certification. Throughout this course, you will delve into crucial aspects of food safety and hygiene. Topics covered include the principles of contamination and cross-contamination, safe food storage practices, effective cleaning and disinfection methods, and the importance of personal hygiene in food handling. Our experienced tutor will guide you through practical scenarios and theoretical knowledge to ensure a comprehensive understanding. You will learn about hazard analysis and critical control points (HACCP) principles, allergen management, and legal requirements related to food hygiene. Hands-on activities and interactive discussions will enhance your learning experience, allowing you to apply theoretical concepts in real-world situations. By the end of the course, you will be equipped with the necessary skills and knowledge to maintain high standards of food safety and hygiene in any food-related environment. Join us in preparing for Level 2 Food Hygiene certification and take the first step towards ensuring safe and healthy practices in food preparation and handling.

## **What financial support is available?**

We don't want anything to stand in your way when it comes to bringing Adult learning within reach so if you need anything to support you to achieve your goals then speak to one of our education experts during your enrolment journey. Most of our courses are government funded but if you don't qualify or need alternative financial help to access them then let us know.

## What other support is available?

All of our digital content, teaching and learning activities and assessments are designed to be accessible so if you need any additional support you can discuss this with the education experts during your enrolment journey and we will do all we can to make sure you have optimal access.

**Source URL:** <https://www.wea.org.uk/courses/skills-life/cookery/5-march-cooking-practical-preparing-level-2-food-hygiene>