



This certificate is presented to

Sara Collins

who has successfully completed the training course and assessment in

Level 2 - Food Safety and Hygiene for Catering

This course covers:

An Introduction to Food Safety & Hygiene • Impact of Food-Borne Illness • Understanding Food Law • Food Safety Hazards & Contamination • Food Preservation, Storage & Temperature Control • Personal Hygiene • Hygienic Premises & Equipment • HACCP & Summary

Date: 16-Sep-2016

Certificate No: 2448940

osepsere Signed:

Or Rosemarie Pearson (Food Specialist)



Authorisation Seal



To verify, telephone 01943 605976

The content of this course has been independently certified as conforming to universally accepted Continuous Professional Development (CPD) guidelines

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