

Camp – Catering



Food Hygiene at Camp

- Micro-organisms can spread illnesses very easily in the confined living conditions of any campsite, and so personal cleanliness is essential to maintaining your own and everyone else's health.
- Always ensure that you wash your hands after going to the toilet, after handling stove fuels and before handling food.
- Ensure that all cooking utensils, plates, pots and cutlery are thoroughly cleaned after use.

Caterers

They are a very important part of camp. At colleges, some camps can book the term-time catering staff employed there on a full-time basis. Others are able to import their own team of people to provide the food all week from a kitchen on the site. The food may be prepared on site or delivered each day by parents according to a pre-determined menu. It is important that all caterers have and are aware of the appropriate hygiene certificates / standards necessary to store, prepare and serve food at camp. The caterer's certificate should also be displayed in the kitchen at all times during camp. The camp kitchen is an important area to include in the camp risk assessment. Camps of two weeks duration may be visited by the local authority health and safety representative who may wish to review catering standards.

Food Hygiene Certificate Level 2 - For Catering



Level 2 Award in Food Hygiene & Safety for Catering

- Matches **RSPH** & **CIEH** syllabus
- Meets UK / EU **Legal requirements**
- **CPD Accredited** Online Course
- Fully Online Training & Exam, **Instant Access**
- High Quality **UK Level 2 Certificate** posted within 5 days



Price: **£25 + VAT**

- 10% discount on over 10 courses
- 20% discount on over 50 courses

[Add To Basket >](#)

Quantity

For invoice payments [Click Here](#)

Certification

On successful completion of the course you will receive a quality assured UK Level 2 Food Hygiene Certificate through the post within 5 days. This can be used to provide evidence for compliance and audit.

All of our courses are accredited by the CPD Certification Service and match the syllabus used by both The Royal Society for Public Health (RSPH / RIPH) and The Chartered Institute of Environmental Health (CIEH).

For further information on the law regarding food hygiene training please [Click Here](#)

Interactive Demo

If you would like an interactive demo of the course you can get one by using the link below. This will create a demo account for you in our Learning Management System and you will be able to see how the course works.

[Register For Interactive Course Demo >>](#)

Who Should Take This Course?

All food handlers in the catering sector can satisfy their legal requirement by taking this e-learning course. The course gives learners a basic awareness of good hygiene and safety issues and meets food industry recommendations, with reference to employees preparing, cooking and handling food in catering settings.

Content

This online course (formerly known as Foundation or Basic Food Hygiene) maps to the UK National Occupational Standards in Food Safety and Hygiene at level 2 and includes:-

- Food Poisoning
- Bacteriology
- Prevention of Contamination
- Personal Hygiene
- Premises & Pest Control
- Cleaning & Disinfection
- The Law

Course Structure

The course is in an interactive, online format. It is fully animated with high quality graphics/animation and a full audio voice over.

Duration

Approximately 2 hours to complete the course in full. This can be spread out over multiple sessions or completed in a single session. There is no time limit for completion.

Assessment

The online assessment is taken on completion of the training material. You will be asked 30 multiple choice questions with a pass mark of 70%. The answers are marked automatically so that you'll instantly know whether you passed. If you don't pass don't worry! You can take the test as many times as you need with no extra charge.

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