

This certificate is presented to

Louis Beck

who has successfully completed the
training course and assessment in

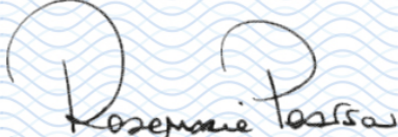
**Level 2 - Food Safety and Hygiene
for Catering**

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

26-Oct-2017

Certificate No:
ZVI2-NSUP-V8IR-BIGE

Signed: 
Dr Rosemarie Pearson (Food Specialist)

Signed: 
Director (Virtual College)



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