

Certificate of Achievement

This certificate is awarded to

Uzodimma Chima

Who has successfully completed the online
training course and assessment in:

Level 2 Food Safety and Hygiene for Catering

An Introduction to Food Safety & Hygiene • The Importance of Food Safety & Hygiene • Understanding Food Laws • Understanding HACCP
• The importance of Personal Hygiene • The importance of Design & Premises Layout • The importance of Cleaning • The importance of Pest Control & Waste Management • Understanding Allergens • Understanding Foodborne Illnesses
• Understanding Food Safety Hazards & Contamination • Understanding Bacterial Growth & Temperature Control • The Importance of Food Preservation & Storage

Certificate Number: RLYB-244P-BQDA-1GBC

Date: 05-Feb-2021

Signed: 

Hannah Brindle, Director (Virtual College)