



SYNC

FOOD  
SAFETY  
LEVEL III  
COURSE

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# FOOD SAFETY LEVEL II COURSE

The Highfield Food Safety Level 2 is an international qualification, widely recognized food safety certification that provides essential knowledge for anyone involved in the preparation, handling, or serving of food.

It is particularly important for those working in the food industry, including restaurants, hotels, catering businesses, and other food-related environments, as well as on superyachts and cruise ships.

Public confidence in terms of food safety is a major concern for any business in the food sector.

It is a requirement that anyone involved in food handling on board an MCA approved vessel must be appropriately trained in food safety.



# WHO IS THIS COURSE FOR?



Anyone working with food in any capacity, including kitchen staff, chefs, food handlers and catering staff in the hospitality industry, superyacht crew or catering businesses.

It is suitable for people who have basic knowledge of food handling and wish to ensure they meet food safety regulations and standards.

The purpose of this International Food Safety Level 2 course is to ensure that food handlers are aware of the fundamentals of food safety and to equip you with the skills to maintain hygiene standards and reduce the risk of foodborne illnesses and provide knowledge of food safety regulations and standards that are legally required for businesses handling food.

The certification is crucial ensuring the safety and quality of the food served to guests on board.

Meeting legal requirements for food businesses, helping them comply with food safety laws and avoid penalties.

Preventing foodborne illnesses and cross-contamination, which could lead to health risks and potential legal issues for the business.

Building trust and improving customer satisfaction by demonstrating a commitment to high food safety standards.



## DURATION

1 day

# WHAT THIS COURSE COVERS

- Introduction to food safety
- Microbiological hazards
- Food poisoning and its control
- Contamination hazards and controls
- HACCP from delivery to service
- Personal hygiene
- Food premises and equipment
- Food pests and pest control
- Cleaning and disinfection
- Food safety enforcement



@superyachtstew\_sync



# GET IN TOUCH FOR MORE

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booking contact:**

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