

This certificate is presented to

**Scott Davis**

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

25-Jan-2019

Certificate No:

BCZ8-BMOQ-OHKC-MJU5

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