

This certificate is presented to
Andrew Paton

who has successfully completed the
training course and assessment in

**Food Safety and Hygiene Level 2
(Manufacturing)**

This course is designed to meet the national occupational standards and covers:

- The Importance of Food Safety and Hygiene
- Impact of Food-Borne Illness
 - Understanding Food Law
 - Food Safety Hazards and Contamination
- Food Preservation, Storage and Temperature Control
- Personal Hygiene
 - Hygienic Premises and Equipment
 - Hazard Analysis and Critical Control Point System (HACCP)

21 September 2010

Date: _____

Certificate No: **49070**

Signed: *Rosemarie Pasca* Designation: Dialog Course Director



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



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