

Certificate of Achievement

This certificate is awarded to

Tamsin Harrison

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

Level 2 Food Safety and Hygiene for Retail

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: DAMQ-4WBG-HVAF-OUVA

Date: 21-Feb-2023

Signed: _____



Hannah Brindle, Director (Virtual College)