



Date: 11th June 2012

Title of course: Primary Food and Food safety Level 2

Times: 9am to 4pm

Venue: Newbridge High School, Forest Road, Coalville.

Course tutor: Judi Greenhalgh

Course details: This one day practical course is aimed at primary teachers who teach food elements in their curriculum, or after school clubs. It is suitable for teachers, HLTS's and D&T coordinators. It will provide staff with an excellent opportunity to enhance and develop their knowledge, skills and understanding about food and cooking for the primary curriculum, specifically it will:

- increase teachers' confidence through a practical session,
- raise awareness of Health and Safety in teaching about food and nutrition;
- develop a supportive network between schools concerning food issues.
- provide teachers with a recognised Food Safety Level 2 qualification.

The day is broken down into the following two sessions:

1. Four hours spent on completion of the guided learning and exam. Note: an additional two hours of guided learning is required to be completed as pre-work using the Awarding Body's 'Question and Answer' book alongside the Food Safety handbook. (6 hours guided learning in total).

2. A hands-on practical session, using ingredients and relevant resources for KS2. Here, delegates will learn good practice, safe food preparation, recipe selection, safe use of equipment and discuss preparation of risk assessments.

This course fulfils OFSTED's 'safeguarding' criteria.

Cost of training: £195.00 per person including Food Safety level 2 delegate handbook and work book, exam and certificate, ingredients, resources to make a successful day that you can take away with you.

Further details: To reserve a place(s) or further information, contact Judi Greenhalgh on 07773 461772 Or email datecheducation@yahoo.co.uk or Contact Ben Hen-wicks at DATA.