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Highfield Level 2 International Award in Infection Prevention and Control for Food Handlers

Infection prevention and control is a scientific approach and practical solution designed to prevent harm caused by the spread of infection. Knowledge of standard infection prevention and control is essential for food handlers, involved in preparing, serving, storing and delivering food.

Who requires this qualification?

It is aimed at food handlers to help them develop the underpinning knowledge of how to prevent the spread with specific reference to COVID-19 in their workplace.

What topics are covered?

- Common infections
- The chain of infection
- The importance of correct handwashing procedures
- The use of personal protective equipment
- Cleaning and disinfection
- Management and staff responsibilities.

Why a Highfield qualification?

Highfield are the leading provider of regulated compliance qualifications in the UK, certificating over 350,000 learners a year.

Highfield are also one of the largest awarding organisations in Middle East Asia, with a head office in Dubai.

We're extremely proud to be a Highfield-approved centre and offer you international qualifications that will enhance your career prospects.

Insert Course Duration

Course Dates



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