

This certificate is presented to

James Lydon

who has successfully completed the
training course and assessment in

Level 2 - Food Safety and Hygiene (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)

12 October 2011

Date: _____

76061

Certificate No: _____

Signed: _____

Course produced in conjunction with
Dialog (food specialists)

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

This is to certify that

Certificate Date: 12-Oct-2011
Learner ID: 757661

James Lydon

has successfully completed the following training
course and associated assessments for:

Level 1 Food Safety and Hygiene
(11-Oct-2011)

This course takes into account the national occupational standards and covers:

Introduction • Impact of Food Borne Illness • Food Safety Hazards and Contamination
Storage and Temperature Control • Personal Hygiene
Hygienic Premises and Equipment



Signed: _____

L.P.O.D.

Virtual College

Signed: _____

Rosemarie Pearson

Dr Rosemarie Pearson

