

# Certificate of Achievement

This certificate is awarded to

Charlotte Lane

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

## Level 2 Food Safety and Hygiene for Catering

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: VCXA-VISW-1WGO-7OX9

Date: 25-Mar-2021

Signed:  \_\_\_\_\_

Hannah Brindle, Director (Virtual College)