

Certificate of Achievement

This certificate is awarded to

ANN ELIZABETH SHEPPARD

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: OEM7-OA37-6CKY-EJ35

Date: 09-Jan-2026

Signed:



Jamie Ashforth, Business and Strategy Director