

# Certificate of Achievement

This certificate is awarded to

Elizabeth Ferguson

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: CDZL-YXPA-U4GU-HFHM

Date: 11-Jan-2026

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



Jamie Ashforth, Business and Strategy Director