

# Certificate of Achievement

This certificate is awarded to

Lola 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: I3CM-NH2N-HLSV-8OU9

Date: 11-Jan-2026

Signed:



Jamie Ashforth, Business and Strategy Director