

# Certificate of Achievement

This certificate is awarded to

**Maria Mann**

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: OHSI-NWDZ-VXIA-ZQUM

Date: 11-Apr-2024

Signed:



Sarah Baker, MD (Virtual College by Netex)

# Certificate of Achievement

This certificate is awarded to

**Arnie McConnell**

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: **ULPR-SBRA-4H0M-52r5**

Date: **09-Oct-2023**

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



Sarah Baker, MD (Virtual College by Netex)