



## Certificate of Achievement

This certificate is awarded to

## Madalin Dobrin

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 • Impact of Food-Borne Illness • Understanding Food Law • Food Safety Hazards & Contamination • Food Preservation, Storage & Temperature Control • Personal Hygiene • Hygienic Premises & Equipment • HACCP & Summary

Certificate Number: BICG-HKDB-MBJS-XF5S

Date: 16-Nov-2019

Hannah Brindle, Director (Virtual College)