

## **Level 2 Award in Food Safety for Catering (RQF)**

### **Who should attend?**

This qualification is specifically for individuals who are, or will be food handlers actively involved in the preparation of high risk food for public consumption. The objective of this qualification is to prepare learners for employment in the catering industry and to underpin their knowledge of safe food production in the workplace.

Students achieving this qualification can then progress onto any of the HABC Level 3 Food Safety qualifications, which are ideal for those wishing to work in a supervisory role in the catering industry.

This Level 2 Award in Food Safety is a qualification that is nationally accepted by enforcement officers and auditors and should be reviewed every 3 years.

### **Subjects Covered**

- The importance of high standards of Food Safety, the effects of poor safety
- Food poisoning bacteria and food-borne illnesses
- Time and temperature control
- Chemical, physical and allergenic hazards
- Personal hygiene
- Cleaning and disinfection
- Pest control
- The role of the Environmental Health Office and Food Safety Legislation

Food safety is the responsibility of everyone involved in the storage, preparation, cooking, service and handling of food. A food business operator has a legal and moral obligation to make sure that employees are trained to a level which is commensurate with their role.

### **Duration**

7 hours – All recommended as guided learning hours.

### **Assessment**

Current photographic ID is necessary for this examination.

Multiple-choice examination with 20 questions. Successful candidates must achieve 14/20 as a minimum. Delegates will be notified of their results on-line and certificates will be sent by First Class Mail.