

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

### **Who should attend?**

All staff who are involved in food preparation and who have previously achieved a food safety qualification equivalent to Foundation Level 2 in the past 3 years.

Training of food handlers is a legal requirement, and it is very important for them to demonstrate continuous professional development (CPD) in the workplace.

Refresher training in food safety is a vital part of CPD.

Attendees must provide a valid certificate to prove they currently hold a full food safety qualification. If no certificate is available, we recommend that the candidate attends the full day Level 2 Food Safety in Catering training programme.

### **Subjects Covered**

- Importance of food safety procedures & complying with the law
- Microbiological hazards and controls
- Contamination and cross contamination
- Physical, chemical and allergenic hazards
- Time and temperature control
- Personal hygiene
- Food premises and equipment
- Food Pest control
- Cleaning and disinfection

### **Duration**

4 Hours – All recommended as guided learning hours. (TQT & GLH values are advisory and assigned to a qualification as guidance.)

### **Assessment**

It is assessed by a multiple-choice examination with a pass rate of 13/20.

Individuals achieving this qualification can progress onto

- Level 3 Award in Food Safety in Catering
- Level 3 Food & Drink Qualification
- Hospitality competency based qualifications