

Level 2 Award in Food Safety in Catering (RQF)

Who should attend?

Anyone working in a catering setting where food is prepared cooked and handled; it provides fundamental food hygiene knowledge with a nationally recognised certificate.

Overview and benefits

This course has the flexibility to enable the training to meet specific needs. Overall, it enables candidates to:

- ❖ Take personal responsibility for following food safety procedures
- ❖ Understand the importance of personal hygiene
- ❖ Receive and store food safely
- ❖ Prepare, cook and hold food safely
- ❖ To carry out assigned tasks in a safe and efficient manner

Course content

- ❖ Introduction to food safety
- ❖ Legislation
- ❖ Food safety procedures
- ❖ Temperature control
- ❖ Refrigeration, chilling and cold holding
- ❖ Cooking, hot holding and reheating
- ❖ Food handling
- ❖ Principles of safe food storage including allergens
- ❖ Cleaning and disinfection
- ❖ Food premises, equipment and pest control

Course objectives

Know:

- ❖ Causes of food poisoning and reasons for their increase
- ❖ Major causes of food poisoning and food-borne infections
- ❖ Main sources of bacterial contamination
- ❖ How food handlers can infect food
- ❖ How to store food correctly to prevent contamination
- ❖ The principles of cleaning
- ❖ The differences between cleaning, disinfection and sterilisation
- ❖ Names, characteristics and requirements for bacterial growth
- ❖ Their main responsibilities under Food Hygiene Regulations

Outcomes

Employees who handle food will gain a firm grasp of the importance of food safety and knowledge of the systems, techniques and procedures involved. They will have the confidence and expertise to deliver quality food safely to customers.

Prerequisites

The candidate requires no previous qualification or experience

Further information

Awarding body: Highfield Qualifications

Course duration: 1 day programme

Assessment method: 20 multiple choice examination papers (pass req. 12+ correct answers)

Candidates with learning difficulties/disabilities will have access to additional resources

Refreshment of this course is recommended every 3 years