



Qualification Specification

Level 2 Award in
Food Safety
in Catering (Refresher)

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Level 2 Award in Food Safety in Catering (Refresher)

Introduction

This Qualification Specification document is designed to outline all you need to know about this qualification. If you have any further questions, please do contact us.

Qualification details

The Level 2 Award in Food Safety (Refresher) is a National Award written and accredited by Highfield Awarding Body for Compliance (HABC).

This qualification is outside of the QCF, however, it could be used as prior knowledge to enrol onto a QCF qualification in the future.

Key facts

- QAN This is a non-accredited qualification
- Guided Learning Hours (GLH) 3
- Assessment Method Multiple-choice examination
- Certification is valid for 3 years and all learners and customers will receive an automatic email and telephone reminder 2 months prior to the certificate expiry date.

Qualification overview

The Level 2 Award in Food Safety in Catering (Refresher) is a qualification aimed at caterers and other food handlers. The qualification is intended for learners already working in catering who would benefit from refresher training.

This qualification reinforces the responsibilities of the food handler regarding Food Safety and will ensure their knowledge is up to date.

Entry guidance

Learners must provide evidence of previously achieving a Level 2 Food Safety in Catering qualification from an approved Awarding Body organisation. This must be proven by the learner producing their certificate.

It is advised that learners have a minimum Level 1 in literacy or numeracy or equivalent.

This qualification is approved for delivery to those aged 16 and over.

Legislation

Regulation (EC) No 852/2004 on the Hygiene of Foodstuffs; The Food Hygiene (England) (Scotland) (Wales) (Northern Ireland) Regulations 2006; Temperature Control Requirements (England) (Wales) (Northern Ireland); The Food Safety Act 1990, requires food handlers to be supervised and instructed and/or trained in food hygiene matters commensurate with their work activities. i.e. They must be able to produce safe food.

Geographical coverage

This qualification is suitable for learners in England, Wales or Northern Ireland.

Course delivery

The qualification can be delivered in any part of the country, as an open course at one of our training venues which is open to everyone, or as a closed course subject to a minimum number of 7 learners or as an in-company course, delivered at your company premises again subject to a minimum of 5 learners.

Qualification structure:

This qualification is made up of one mandatory unit, the details of which are included at the end of this document.

Learner must successfully complete the assessment for this unit to achieve the qualification.

How the qualification is assessed:

This qualification is assessed through a 30 question multiple-choice question examination. The duration of the examination is 1 hour.

Successful learners must achieve a score of at least 20 out of 30.

This qualification lasts for a period of 3 years, after which point learners will need to re-sit the full course, or take the refresher course again.

Following the assessment, a list of results will be provided by Highfield Awarding Body for Compliance (HABC) stating whether learners have passed or failed. Certificates for successful learners will be dispatched from HABC to the centre and then dispatched to the learner.

Progression:

Progression and further learning routes include:

- Level 3 Award in Supervising Food Safety in Catering
- Level 3 Food & Drink qualifications.
- Hospitality competency based qualifications (NVQs/Apprenticeships)

Training Materials:

The following are included in the course fee:-

- The Food Safety Handbook (Level 2), published by Highfield.co.uk.
- A Question of Food Safety Workbook (Level 2), published by Highfield.co.uk.

Pricing:

At Aroma Training Academy we don't charge for extras like some training companies. The individual price is fully inclusive of V.A.T., refreshments, comprehensive workbook, course handbook, exam costs, certificates and travel expenses.

All full day open courses include a light buffet lunch.

Open Courses:	<i>This course can be delivered locally or nationally at a town near to you either in-company or at one of our training locations.</i>											
Refreshment Provided:	Yes	Light Lunch Provided:		Yes	Re-Sit Exam Fee:		£15	Individual Learners Price:		£55		
Candidates No:	1	2	3	4	5	6	7	8	9	10	11	12
Fully Inclusive Course Price:	£55	£110	£156.75	£209	£247.50	£297	£327.25	£374	£396	£440	£453.75	£462
Individual Price:	£55	£55	£52.25	£52.25	£49.50	£49.50	£46.75	£46.75	£44	£44	£41.25	£38.50
Savings on Course Price	-	-	£8.25	£11	£27.50	£33	£57.75	£66	£99	£110	£151.25	£198
In-Company Price Plan:	<i>These courses are held on the client's premises therefore do not include refreshments or lunch unless provided by the client. A minimum number of five candidates and a suitable and appropriate training room must be provided, there are no travel expenses.</i>											

Summary of learning Outcomes

Learning Outcomes	Assessment Criteria
Introduction to Food Safety: 1. Candidates must understand the importance of behaving responsibly by being able to:	<i>The learner can:</i> 1.1 Explain the importance of Food safety. 1.2 Identify what might happen if hazards are not controlled.
Microbiological Hazards 2. Candidates must understand how micro-organisms pose a hazard to food safety and spoilage of food by being able to:	2.1 State what micro-organisms are and outline where they may be found. 2.2 Identify multiplication and survival hazards posed by pathogenic bacteria and know why it is important to control them. 2.3 Recognise the signs of food spoilage.
Food Poisoning and Its Controls 3. Candidates must know and understand the main reason for poisoning by being able to:	3.1 Identify the main characteristics of food related illness. 3.2 State the main ways of preventing food in a catering environment.
Contamination Hazards and Controls 4. Candidates must understand the concept of food hazards caused by contamination of food by being able to:	4.1 State common cause of microbiological, physical, chemical and allergenic hazards and how the risk from each can be controlled.
HACCP from Purchase to Service 5. Candidates must understand how food safety procedures can prevent food borne illness and the contamination of food by being able to:	5.1 Recognise the responsibilities of food handlers and food businesses regarding HACCP. 5.2 Describe hazards, control measures, monitoring and corrective actions associated with the delivery, storage, preparation thawing, cooking, reheating, cooling, hot holding and serving food. 5.3 Know the importance of documentation and give examples of records that may be kept.
Food Handlers and personal Hygiene 6. Candidates must understand the importance of keeping themselves clean and hygienic by being able to:	6.1 Recognise the principal legal responsibilities of food handlers regarding personal hygiene. 6.2 Identify the general principles of good personal hygiene and outline how to control hazards associated with poor personal hygiene. 6.3 Outline how food handlers can be sources and vehicles of food poisoning bacteria. 6.4 State when to wash hands and why it is important to wash hands correctly. 6.5 Outline how wounds and skin complaints can contaminate food. 6.6 Identify suitable standards of dress and outline its importance for food handlers. 6.7 Know why it is important to report illness and infections promptly.

Summary of learning Outcomes

Learning Outcomes	Assessment Criteria
<p>Food Premises and Equipment:</p> <p>7. Candidates must be aware of their role in reducing risks of food contamination from premises and equipment including colour coding, by being able to:</p>	<p><i>The learner can:</i></p> <p>7.1 Recognise and report problems that could result in food contamination.</p> <p>7.2 Outline measures to ensure that equipment does not result in food contamination.</p> <p>7.3 Outline why it is important to clear and dispose of waste promptly.</p>
<p>Food Pests and Controls</p> <p>8. Candidates must understand the need for food businesses to control pests and be able to:</p>	<p>8.1 Recognise the principal responsibilities of food handlers and food businesses regarding pest control.</p> <p>8.2 State the hazards that can be posed by food pests and their control and give reasons for controlling pests in a catering operation.</p> <p>8.3 Outline the main signs of a pest infestation, who to report signs of pests to and the actions that must be taken if pests are sighted in the workplace.</p>
<p>Cleaning and Disinfection</p> <p>9. Candidates must understand the importance of effective cleaning and disinfection in food premises and be able to:</p>	<p>9.1 Recognise the principals responsibilities of food handlers regarding cleaning and disinfection of food premises.</p> <p>9.2 Know why food premises and equipment must be kept clean.</p> <p>9.3 Outline the importance of “Clean As You Go” and cleaning schedules.</p> <p>9.4 Understand the uses of different cleaning chemicals.</p> <p>9.5 Identify typical areas in a catering operation that will require disinfecting or sanitising.</p>
<p>Food Safety Enforcement</p> <p>10. Candidates must have a general understanding of the need for food safety enforcement and be able to:</p>	<p>10.1 Identify a food handlers role when an enforcement officer visits a food premises.</p> <p>10.2 State the types of penalties that can be applied if a food business or food handler contravenes food safety legislation.</p>