

FAA LEVEL 2 AWARD IN FOOD SAFETY IN CATERING (RQF)

QAN 600/9385/7

Unit title Supervising First aid for Mental Health

URN H/502/0132

DESCRIPTION

This is an excellent introduction to Food Safety in Catering and will benefit all employees at all levels, particularly those who hold or are about to hold, a food safety role within their catering organisation. The course will clarify aspects of food safety which many of us believe to be complex and daunting. The importance of food safety in catering is underpinned by health and safety legislation that places a duty on employers to establish policies and procedures and ensure their employees receive appropriate training.

SYLLABUS TOPICS

The course is made up of theoretical sessions delivered by your instructor who will provide a detailed course programme. A range of subjects are covered that will enable you to understand:

- How individuals can take responsibility for food safety
- The importance of keeping him/herself clean and hygienic
- The importance of keeping the work areas clean and hygienic
- The importance of keeping food safe

ONLINE RESOURCES

E-book or hard copy book, resource list, revision materials, copy of presentation, registration and feedback form

DURATION

This is a 6-hour classroom-based course.

3 hours when delivered online

ASSESSMENT

Assessment online is via a one to one professional discussion

In classroom assessment is via a written test.

CERTIFICATION

This is achieved by on-going theoretical teaching by the instructor, culminating with a written test.

By email once assessment is completed successfully online

NUMBERS

A maximum of 16 learners in a classroom setting

A maximum of 8 learners online





FOOD SAFETY IN CATERING	
LEARNING OUTCOMES	ASSESSMENT CRITERIA
The learner will:	The learner can:
1. Understand how individuals can take personal responsibility for food safety	1.1 Outline the importance of food safety procedures, risk assessment, safe food handling, and behaviour 1.2 Describe how to report food safety hazards 1.3 Outline the legal responsibilities of food handlers and food business operators
2. Understanding the importance of keeping him/herself clean and hygienic	2.1 Explain the importance of personal hygiene in food safety including its role in reducing the risk of contamination 2.2 Describe effective personal hygiene practices, for example, protective clothing, hand washing, personal illness, cuts and wounds
3. Understand the importance of keeping the work areas clean and hygienic	3.1 Explain how to keep the work area and equipment clean and tidy to include cleaning and disinfection methods, safe use and storage of cleaning chemicals and materials, and waste disposal 3.2 State how work flow, work surfaces and equipment can reduce contamination risks and aid cleaning 3.3 Outline the importance of pest control



FOOD SAFETY IN CATERING	
LEARNING OUTCOMES	ASSESSMENT CRITERIA
The learner will:	The learner can:
4. Understand the importance of keeping food safe	<p>4.1 State the sources and risks to food safety from contamination and cross-contamination to include microbial, chemical, physical and allergenic hazards</p> <p>4.2 Explain how to deal with food spoilage including recognition, reporting and disposal</p> <p>4.3 Describe safe food handling practices and procedures for storing, preparing, cooking, chilling, reheating, holding, serving and transporting</p> <p>4.4 Explain the importance of temperature controls when storing, preparing, cooking, chilling, reheating, holding, serving and transporting food</p> <p>4.5 Describe stock control procedures including deliveries, storage, date marking and stock rotation</p>