

# Food Safety in Catering

QCF Level 2 Award (England, Northern Ireland and Wales)

Qualification title: FAA Level 2 Award in Food Safety in Catering (QCF)

Code: 600/9385/7

Unit 1 title: Food Safety in Catering Unit code: H/502/0132



**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.

Successful candidates will be awarded a national Level 2 (Level 5 in Scotland) qualification which will provide an ideal platform to higher level training or career development.

## Duration

This is a 6-hour classroom based course. Dependant on the learner's experience, there may well be some pre-course or post-course reading.

## Syllabus

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

## Certification

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

This qualification does not expire, but refresher training and keeping up to date with changes to policies and procedures is vital to keep the qualification current.

## Numbers

A maximum of 16 students are allowed and must be a minimum of 14 years of age and a certificate can be offered to all, subject to assessment



## LEVEL 2 Food Safety in Catering

FOOD SAFETY IN CATERING	
LEARNING OUTCOMES: The learner will:	ASSESSMENT CRITERIA: The learner can:
<p><b>1.</b> Understand how individuals can take personal responsibility for food safety</p>	<p><b>1.1</b> Outline the importance of food safety procedures, risk assessment, safe food handling, and behaviour</p> <p><b>1.2</b> Describe how to report food safety hazards</p> <p><b>1.3</b> Outline the legal responsibilities of food handlers and food business operators</p>
<p><b>2.</b> Understanding the importance of keeping him/herself clean and hygienic</p>	<p><b>2.1</b> Explain the importance of personal hygiene in food safety including its role in reducing the risk of contamination</p> <p><b>2.2</b> Describe effective personal hygiene practices, for example, protective clothing, hand washing, personal illness, cuts and wounds</p>
<p><b>3.</b> Understand the importance of keeping the work areas clean and hygienic</p>	<p><b>3.1</b> 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</p> <p><b>3.2</b> State how work flow, work surfaces and equipment can reduce contamination risks and aid cleaning</p> <p><b>3.3</b> Outline the importance of pest control</p>
<p><b>4.</b> Understand the importance of keeping food safe</p>	<p><b>4.1</b> State the sources and risks to food safety from contamination and cross-contamination to include microbial, chemical, physical and allergenic hazards</p> <p><b>4.2</b> Explain how to deal with food spoilage including recognition, reporting and disposal</p> <p><b>4.3</b> Describe safe food handling practices and procedures for storing, preparing, cooking, chilling, reheating, holding, serving and transporting</p> <p><b>4.4</b> Explain the importance of temperature controls when storing, preparing, cooking, chilling, reheating, holding, serving and transporting food</p> <p><b>4.5</b> Describe stock control procedures including deliveries, storage, date marking and stock rotation</p>