

Who needs this qualification?

This qualification is designed for learners who wish to develop skills, knowledge and understanding of the importance of good personal and workplace hygiene and how to keep food safe from contamination. This qualification allows learners to take responsibility for food safety in a catering environment.

How long will it take?

Delivery would typically be through a 1-day training course or 2 half-day training sessions (9 hours).

Course overview

Learners will build an understanding on the importance of safe food handling practices and keeping foods safe. Topics covered include: food safety laws, types of contamination and the associated risks, bacteriology, personal hygiene, safe food handling practices and more.

Class Size

12 trainees

Certificate validity

The Level 2 Award in Food Safety Catering is valid for a period of three years.

Assessment method

This qualification is assessed by MultiChoice Questions (MCQ) for theory and underpinning knowledge. To Awarded this qualification the Learner must achieve a percentage pass in the MCQ paper.