



**Highfield**

*awarding body for compliance*

## Qualification Specification

### Level 2 Award in Food Safety in Catering (Refresher)

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## HABC Level 2 Award in Food Safety in Catering (Refresher)

### Introduction

This Qualification Specification document is designed to outline all you need to know in order to offer this qualification in your Centre. If you have any further questions, please contact your account manager.

### Qualification Details

The HABC Level 2 Award in Food Safety in Catering (Refresher) is a National Award written and accredited by 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

- |                                      |  |
|--------------------------------------|--|
| • <b>QAN</b>                         | This is a non-accredited qualification |
| • <b>Guided learning hours (GLH)</b> | 3                                      |
| • <b>Assessment Method</b>           | Multiple-choice examination            |

### 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 candidates 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 Organisation. This must be proven by the learner producing their certificate.

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

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

### Geographical Coverage

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

### Special Needs

HABC have measures in place for learners with special needs. Please see the Reasonable Adjustments Policy, Annex 17 of the HABC Core Manual.

### Qualification Structure

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

Learners must successfully complete the assessment for the unit to achieve the qualification.

This qualification is assessed through a 30-question multiple-choice question

## How the qualification is assessed

examination. The duration of the examination is 1 hour.

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

Following the assessment, a list of results will be provided to the Centre Contacts stating whether learners have passed or failed. Certificates for successful learners will be dispatched for distribution by the Centre Contacts.

## Progression

Progression and further learning routes include:

- Level 3 Award in Supervising Food Safety in Catering
- Level 3 food and drink qualifications
- Hospitality competency based qualifications (NVQs/Apprenticeships)

## Nominated Tutor Requirements

HABC require that Nominated Tutors have teaching experience and hold a qualification in the relevant subject area.

It is recommended that nominated tutors should have a minimum of a Level 3 Food Safety in Catering qualification from a recognised awarding body together with a training qualification.

### ***Suitable Subject Area Qualifications may include:***

- Degree of Dip.HE in a related subject such as:
  - Food Science
  - Environmental Health
  - Home Economics
  - Microbiology
  - or one that contains elements of these subjects
- HNC/D in a related subject (as outlined above);
- Level 3 qualification in Food Safety or equivalent;
- Graduate Diploma in Food Science and Technology of the Institute of Food Science and Technology;
- Or, any other HABC approved qualification

### ***Suitable Teaching Qualifications include:***

- Level 3 or 4 PTLLS or above
- Diploma or Certificate in Education
- Bachelors or Masters Degree in Education
- City and Guilds Teachers Certificate or equivalent
- Level 3 or 4 NVQ in Training and/or Development
- Professional Trainers Certificate
- Proof of at least 30 hours of training in any subject

Nominated Tutors should also be able to demonstrate relevant experience and knowledge in a work context and provide evidence of engagement with the subject field and continuing professional development.

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### Key Skills

This qualification provides the opportunity for learners to develop competence in key skills and produce evidence towards attaining key skills. The qualification does not ensure key skills are met as this would depend upon learners producing a portfolio of evidence and the mode of study adopted.

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### Useful Websites

<http://www.food.gov.uk/>

<http://www.people1st.co.uk/>

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### Recommended Training Materials

Sprenger, R.A (2008) *The Food Safety Handbook (Level 2)* Highfield.co.uk Ltd

Sprenger, R.A (2008) *Hygiene Sense*. Highfield.co.uk Ltd

## Summary of Learning Outcomes

### Introduction to Food Safety

1. Candidates must understand the importance of behaving responsibly by being able to:
  - 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 Control

3. Candidates must know and understand the main reasons for food poisoning by being able to:
  - 3.1 Identify the main characteristics of food related illness
  - 3.2 State the main ways of preventing food poisoning 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 causes 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 of 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 open 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

### Food Premises and Equipment

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:
  - 7.1 Recognise and report problems that could result in food contamination
  - 7.2 Outline measures to ensure that equipment does not result in food contamination
  - 7.3 Outline why it is important to clear and dispose of waste promptly

### Food Pests and Control

8. Candidates must understand the need for food businesses to control pests and be able to:
  - 8.1 Recognise the principal responsibilities of food handlers and food businesses regarding pest control
  - 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
  - 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

### Cleaning and Disinfection

9. Candidates must understand the importance of effective cleaning and disinfection in food premises and be able to:
  - 9.1 Recognise the principal responsibilities of food handlers regarding cleaning and disinfection of food premises
  - 9.2 Know why food premises and equipment must be clean
  - 9.3 Outline the importance of 'clean as you go' and cleaning schedules
  - 9.4 Understand the uses of different cleaning chemicals
  - 9.5 Identify typical areas in a catering operation that will require disinfecting or sanitising

Food Safety Enforcement

10. Candidates must have a general understanding of the need for food safety enforcement and be able to:
  - 10.1 Identify a food handlers role when an enforcement officer visits a food premise
  - 10.2 State the types of penalties that can be applied if a food business or food handler contravenes food safety legislation.