



Highfield

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Qualification Specification

Level 2 Award in Food Safety in Catering

Qualification Number: 500/5485/5

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HABC Level 2 Award in Food Safety in Catering (QCF)

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 has been accredited by the regulators* of England, Wales and Northern Ireland and is part of the Qualifications and Credit Framework (QCF).

*The regulators are Ofqual in England, DCELLS in Wales and CCEA in Northern Ireland
It is supported by People1st, the Sector Skills Council for hospitality and catering.

Key facts

• QAN	500/5485/5
• Learning Aim Reference	50054855
• Guided learning hours (GLH)	9
• Credit Value	1
• Assessment Method	Multiple-choice examination

Qualification Overview

The Level 2 Award in Food Safety in Catering is a qualification aimed at caterers and other food handlers. The qualification is intended for learners already working in catering and those who are preparing to work in the industry.

Learners gaining this qualification will know that food safety is the responsibility of everyone involved in the storage, preparation, cooking service and handling of food. Its topics are regarded by the Foods Standards Agency as being important to maintaining good practice in the production of safe food.

Entry Guidance

There are no prerequisites for this qualification.

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

This qualification is approved for delivery to the age ranges pre-16, 16-18 and 19+.

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.

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

Qualification Structure

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

The qualification can be taken as a free standing qualification or as part of a wider programme of training.

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.

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.

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.

Useful Websites

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

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

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

Unit 1: Food Safety in Catering

Unit no: H/502/0132
 Level: 2
 Credit: 1
 GLH: 9

Learning Outcome	Assessment Criteria
<i>The learner will:</i>	<i>The learner can:</i>
1. Understand how individuals can take personal responsibility for food safety	<ol style="list-style-type: none"> 1. Outline the importance of food safety procedures, risk assessment, safe food handling and behaviour 2. Describe how to report food safety hazards. 3. Outline the legal responsibilities of food handlers and food business operators
2. Understand the importance of keeping him/herself clean and hygienic	<ol style="list-style-type: none"> 1. Explain the importance of personal hygiene in food safety including its role in reducing the risk of contamination 2. Describe effective personal hygiene practices, for example, protective clothing, hand washing, personal illnesses, cuts and wounds
3. Understand the importance of keeping the work areas clean and hygienic	<ol style="list-style-type: none"> 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 2. State how work flow, work surfaces and equipment can reduce contamination risks and aid cleaning 3. Outline the importance of pest control
4. Understand the importance of keeping food safe	<ol style="list-style-type: none"> 1. State the sources and risks to food safety from contamination and cross contamination to include microbial, chemical, physical and allergenic hazards. 2. Explain how to deal with food spoilage including recognition, reporting and disposal 3. Describe safe food handling practices and procedures for storing, preparing, cooking, chilling, reheating, holding, serving and transporting food 4. Explain the importance of temperature controls when storing, preparing, cooking, chilling, reheating, holding, serving and transporting food 5. Describe stock control procedures including deliveries, storage, date marking and stock rotation