

Level 2 Award in Food Safety in Catering (QCF)

Qualification overview

This exciting course is designed to provide the essential underpinning knowledge and skills to work in the food industry safely and hygienically.

The course contents follows best practice and is designed to reinforce the importance of good food safety practices in the workplace.

The course will suit a diverse range of learners including adults, schools, community groups, businesses, etc. who work in the catering industry.

The course will provide learners with the knowledge to serve as well as prepare food safely, hygienically and in accordance with best practice.



Key facts

QCF: Yes

Level: 2

Credits: 1

Duration: 1 day

Pre requisites: None

Assessment: Multi choice questions

Course content includes

SESSION 1 Introduction to Food Safety

- » The importance of food safety
- » Food poisoning statistics
- » The benefits of good food safety standards
- » The consequences of poor food safety standards
- » Definition of 'food poisoning'
- » Signs and symptoms of food poisoning
- » Causes of food poisoning
- » Vulnerable groups at risk from food poisoning
- » How to report food safety standards
- » The legal responsibilities of the food safety operative
- » Employers legal responsibilities
- » The role and powers of environmental health practitioners
- » The types of fines for failure to abide by food safety legislation
- » Definitions: due diligence, HACCP, Contamination, Food Safety and Hazard
- » What are bacteria?
- » Advantages and disadvantages of bacteria
- » What is a spore?
- » What is a toxin?
- » Binary fission
- » Requirements for bacterial growth
- » Types of food poisoning bacteria
- » Types of food borne diseases

SESSION 2 Introduction to Personal Hygiene

- » The importance of personal hygiene
- » Personal hygiene practices available (hand washing, protective clothing, dealing with cuts and illnesses)
- » When food handlers should wash their hands
- » Facilities required to hand wash
- » How to wash hands correctly
- » The importance of protective clothing
- » The different types of protective clothing
- » Dealing with cuts, boils and spots
- » Reporting an illness to a supervisor/manager

SESSION 3 Introduction to Cleaning and Hygiene

- » The importance of cleaning and disinfection
- » Definitions: cleaning, disinfectant, detergent, sanitizer
- » The principle of 'clean as you go'
- » The role of cleaning schedules
- » Principles of using chemicals to clean
- » Wet cleaning and disinfecting processes
- » Cleaning and disinfecting methods
- » The need for waste disposal
- » Define: 'cross-contamination'
- » The three types of contamination (direct, indirect and drip)
- » Common causes of contamination
- » Methods to reduce contamination risks
- » Importance of preventing pests
- » Types of pests
- » The food handlers role in preventing pests
- » Signs of pest infestation

SESSION 4 The Principles and Practices of Food Safety in Catering

- » Types of food contamination (physical, biological, chemical, allergen, naturally occurring)
- » Food spoilage
- » Food preservation methods
- » Signs of food spoilage
- » Safe food handling practices including: storing foods, preparing food, cooking food, chilling food, reheating food, hot holding food, serving food, transporting food
- » The importance of temperature controls
- » Methods of temperature taking
- » Temperature controls for: cooking, chilling, hot holding, transporting, cooling and thawing
- » Stock control procedures for: deliveries, date marking and stock rotation.



For more information or to book this course please contact:

Call **FREE** on **0800 014 2676**
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