



Level 2 Award in Food Safety in Catering Course Fact Sheet

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Level 2 Award in Food Safety in Catering

Course Aim

The aim of the course is to provide anyone who handles, prepares or cooks food to understand the key aspects of food hygiene including how to identify and minimise food safety hazards.

The course will ensure your employees understand their individual legal responsibilities and what they need to do to ensure they comply with the law.

Who Should Attend

This course is ideal for anyone who handles, prepares or cooks food and is working in a catering environment. It is suitable for employees working in establishments such as hotels, restaurants, pubs and bars, cafes, takeaways, schools and colleges, residential care homes and hospitals.

It is also suitable for those providing services to catering premises such as maintenance engineers, cleaners, pest-control operators and delivery staff.

Course Length

One day

Entry Requirements

Candidates are not required to have any prior knowledge or qualifications in food safety to enable them to attend this course.

However, it is recommended that candidates have a minimum of Level 1 in English and Maths or equivalent to undertake this qualification. Candidates should be aged 14 or above.

Accredited By

This course is accredited by Highfield Qualifications and sits on the Regulated Qualifications Framework (RQF). **This course is also available as a non-accredited option.**

The Content

- Understanding food safety law and regulations.
- The role of enforcement officers and local authority powers.
- Possible consequences of non-compliance with food safety.
- Why food safety is vital within the catering industry.
- The consequences of poor standards of food hygiene.
- The benefits of good food safety practices.
- The use of a documented food safety management system.
- How to maintain high levels of personal hygiene.
- The risk food handlers impose on food safety.
- The different food safety hazards and how to prevent them.
- Understanding, taking and recording of temperatures.
- Refrigeration, chilling and cold holding of foods.
- Cooking, hot holding and re-heating of foods.
- Principles of safe food storage and how to apply them.
- Stock control procedures.
- The importance of cleaning in food premises and cleaning schedules.
- Effective cleaning methods to ensure premises and equipment are always kept in clean working order.
- Acceptable methods of storing and disposing of waste.
- How to identify, prevent and control pests.
- Essential first aid equipment requirements for food premises.
- Equipment standards required in food safety

Delivery Methods

- In-House
- Public Courses

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The Benefits

By attending the course, your employees will know how to identify and report key food safety issues. They will also understand how to control food safety risks, particularly in the areas of personal hygiene, food storage, cooking and handling.

On returning to the workplace, they will understand the principles of a food safety management system and have the expertise and confidence to ensure that safe food is delivered to all customers.

You will be able to demonstrate compliance with legislation and prove due diligence through training records and certificates. In addition, you, your business, your employees and your customers will be protected.

OFQUAL Accredited Yes 603/2033/3

RQF Yes R/615/8162 (1 Credit)

What Is Included

- Training in a friendly and relaxed learning environment
- Envesca's proven track record of fantastic results
- Knowledge and guidance from experienced time-served trainers
- Course book
- Free lunch and refreshments throughout the public courses
- All examination fees plus certification costs
- The protection of Envesca's genuine "no risk" guarantee
- Excellent after care from a supportive team

Rave Reviews

"I have to say I found the course very enjoyable – it was my 4th time doing food hygiene training but this was the best yet! I know the other members of staff on the course also enjoyed it. The trainer's enthusiasm really kept the group entertained and made learning about this subject exciting."

Mr A Pritchard
Eynesham Hall Hotel

"Whilst the trainer was on site undertaking in-house training, he also took the trouble to walk around our business and suggest further improvements we could make. I am convinced without the trainer's insight and knowledge, the team would not have achieved our five star food hygiene rating."

Alex Weiss | Proprietor
Al's Plaice

Assessment Method

Candidates will be assessed by a multiple choice examination, where they must answer at least 13 out of 20 questions correctly.

The examination will take 45 minutes to complete and successful completion will result in Highfield Level 2 Award in Food Safety in Catering certificate.

Refresher Recommendation

It is recommended that all candidates who achieve the Level 2 Award in Food Safety in Catering refresh their qualification every three years.

Suggested Progression

Upon successful completion of this qualification, candidates may wish to continue their development by completing the Level 3 Award in Food Safety in Catering qualification.

Our Promise

"To make every Envesca Experience Outstanding"

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CIEH eLearning



Early Bird Discount



Social Care



First Aid



Customer Service



Food Safety



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Train the Trainer

Training - Consulting - Supporting