



Level 2 Award in Food Safety in Catering Refresher Course Fact Sheet

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Level 2 Award in Food Safety in Catering Refresher

Course Aim

The aim of the course is to remind your employees who have previously achieved the Level 2 Award in Food Safety in Catering of their responsibilities towards food safety.

It's ideal for anyone who needs to learn of any changes in legislation since they achieved their qualification and who also want to ensure that their knowledge is up to date.

Who Should Attend

This course is ideal for anyone who has previously achieved the Level 2 Award in Food Safety in Catering and who needs to renew their qualification.

It is recommended that this course be undertaken three years after the original one day course.

Course Length

Half day

Entry Requirements

Candidates must provide evidence of having previously undertaken and passed a Level 2 Award in Food Safety in Catering, which has been awarded by any QCA/Ofqual accredited awarding body.

It is also recommended that candidates have a minimum of Level 1 in Literacy/English 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

This course provides a review of the topics covered in the Level 2 Award in Food Safety in Catering including:

- A review of food safety law, enforcement and penalties including recent changes in legislation and best practices
- The legal responsibilities of food handlers and food business operators.
- The different food safety hazards.
- Review of effective personal hygiene practices.
- Safe food handling practices and procedures.
- Importance of temperature controls when storing, preparing, cooking, chilling, reheating, holding serving and transporting food.
- Product safety including safe food handling and storage.
- Effective cleaning, creating schedules and using the right equipment.
- Reporting and dealing with food safety hazards and food spoilage.
- Stock control procedures.
- The importance of pest control.

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, your employees will be able to continue delivering safe food to all your customers.

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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 603/2043/6

RQF Yes J/615/9566 (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 materials
- All examination fees plus certification costs
- The protection of Envesca's genuine "no risk" guarantee
- Excellent after care from a supportive team

Assessment Method

Assessment is by a multiple choice examination, where the candidate must answer at least 13 out of 20 questions correctly.

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

Rave Reviews

"The presentation was clear, easy to follow and comprehensive, generating a positive interaction between candidates and trainer. Time was given in a very professional and sympathetic way to the less able which generated confidence."

Mark Naylor
Rendcomb College

"The course was informative, relaxed and enjoyable and the fact that it was held on a Saturday an added bonus. The trainer was extremely knowledgeable and put everyone immediately at their ease."

Vicky Hilton
Wotton Hall Club

Refresher Recommendation

It is recommended that all candidates who achieve the Level 2 Award in Food Safety in Catering Refresher refresh their qualification by alternating with the one day Highfield Level 2 Award in Food Safety after three years.

Delivery Methods

- In-House

Suggested Progression

On successful completion of this qualification, candidates may wish to continue their development by undertaking one of the following qualifications:

- Level 2 Award in HACCP
- Level 3 Award in Food Safety in Catering

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