



Level 2 Award in Food Safety in Retail Course Fact Sheet

01452 502113
www.envesca.co.uk

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Level 2 Award in Food Safety in Retail

Course Aim

The aim of the course is to provide your employees with knowledge of the basic food safety practices, which are essential in a retail environment.

The hazards and controls in this type of environment differ from those found in catering.

Who Should Attend

This course is designed for those working in a retail environment where frozen, chilled and hot food display counters are available, such as supermarkets, convenience stores, delicatessens, butchers and bakeries.

It is also appropriate for people providing a service, for example delivery drivers and home delivery employees.

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 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

- Food safety law and regulations.
- Role of enforcement officers and local authority powers.
- Consequences of non-compliance.
- 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.
- 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 premises.

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 know how to prevent contamination, keep themselves and your premises clean and maintain stock control processes effectively.

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 food they sell to customers is safe to eat.

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 603/4940/2

RQF Yes H/617/7265 (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
- 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 Plaiçe

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 Retail certificate.

Refresher Recommendation

It is recommended that all candidates who achieve the Level 2 Award in Food Safety in Retail 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 Retail qualification.

Our Promise

"To make every Envesca Experience Outstanding"

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Train the Trainer

Training - Consulting - Supporting