

## Food Safety in Catering Level 2

*This award is designed principally for those who are, or intend to be, food handlers within the catering and hospitality industry. A food handler is any person who handles food, whether open or packaged. The "food" may include drinks and ice. Crown College offer this qualification as a standalone certificate.*

### QUALIFICATION AIM

The aim of this qualification is to provide a knowledge of food safety.



#### **OVERVIEW:**

Holders of this qualification will have:

- Knowledge and understanding of their expected behaviour as responsible individuals with food safety procedures.
- An understanding of the importance of keeping the work area clean and hygienic
- An understanding of the importance of receiving and storing food safely.
- An understanding of the importance of maintaining good practice in the handling, processing and preparation of safe food.

#### **OUTCOMES SUMMARY:**

The candidate will understand their responsibilities within food safety procedures by being able to explain:

- The importance of food safety
- The characteristics of food-borne illness
- The effects of food-borne illness on consumers and food businesses
- Food safety procedures
- The importance of record keeping
- The importance of suitable reporting procedures
- Legal responsibility



The candidate will know and understand the importance of keeping clean and hygienic by being able to explain:

- The general principles of good hygiene
- The importance and use of use of appropriate protective clothing
- Effective personal hygiene practices
- The importance of illness reporting
- The importance of wound dressings
- Keeping work areas clean and hygienic
- Methods of cleaning and disinfection
- Characteristics of suitable surfaces and equipment
- Methods of waste disposal
- Importance of pest control
- The importance of stock rotation
- Preventing contamination of delivered and stored food
- The importance of temperature control of delivered and stored food
- The importance of being able to prepare, cook, hold and serve food safely:
- Nature of food safety hazards (microbiological, physical, chemical and allergenic)
- Types, sources, vehicles and routes of contamination
- Food preservation
- Importance of temperature control
- Safe preparation, cooking, chilling and reheating of food
- Safe holding and service of food



### COURSE DETAILS

#### **VENUE:**

Crown College  
121–129 North Road  
Westcliff-on-Sea  
Essex  
SS0 7AH

Please note: We can arrange for the course to be delivered at employers premises. Please ask our advisor for details and charges.

#### **COURSE STRUCTURE:**

Hours:

9am - 4pm	Training
4pm - 4.45pm	Examination

30 multiple choice questions.  
Candidates must gain a minimum of 20 marks to pass the examination.

Pass	20-25 marks
Credit	26-30 marks.

Course Fee: £65