

Purpose Statement

Open Awards Level 2 Award in Food Safety in Catering (RQF)

The primary purpose of this qualification is to prepare you for employment in settings where food is prepared and served. The content is based on the National Occupational Standards (NOS) for food safety in a catering environment and recommendations of good practice outlined by the Food Standards Agency, so through achieving this qualification you, and any employer, can evidence that you have met the legal training requirements in food safety.

Who is it for?

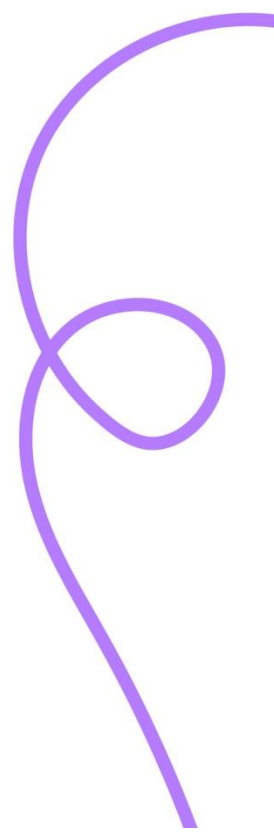
- Those working, or looking to work in, jobs where food is prepared and served
- Learners undertaking a wider study in hospitality and catering that require an induction into the principles of food safety before commencing their main programme
- Any individual wanting to develop their knowledge of food safety

What does this qualification cover?

You will be required to complete 1 credit and commit to approximately 10 hours of learning.

You will be required to complete a single mandatory unit on 'Food Safety in Catering'. It covers your personal responsibilities for food safety, the importance of keeping yourself and your work areas clean and hygienic and the importance of keeping food safe.

Within these subject areas, you will look at a wide range of topics including reporting food hazards, legal responsibilities in relation to food safety, effective personal hygiene practices, reducing the risk of contamination, the importance of pest control, safe food handling processes and stock control.



What are the entry requirements?

There are no age restrictions for working towards this qualification and no specific prior achievement required.

What are the assessment methods?

You will be required to complete a 30 question multiple choice on-screen assessment that will test you on the knowledge you have gained. There will be two questions on each topic covered, as well as four general questions that cover multiple topics.

You will need to get at least 20 out of 30 questions correct in order to pass the assessment.

What are the progression opportunities?

The qualification provides a mechanism for you to recognise and develop your knowledge of food safety. Employers that deal with food are required by law to show their staff are trained in this subject and so achieving this qualification will make you an attractive candidate for employment for them.

You may choose to seek employment in one of many varied occupational areas, for example:

- Catering assistant
- Counter assistant
- Chef

At the same time, a Level 2 qualification can be your passport to other types of learning, for example:

- An Apprenticeship

This is a programme that combines practical training in a job with study. They are available in the hospitality and catering sector and this qualification provides part of an induction into the sector.

Who supports this qualification?

This qualification was developed with and supported by a range of education providers, including: Hungate Health and Hygiene and Holistic Partnerships.

