EXCEL

qualsafe
registered centre
Centre No.: 907961

Qualsafe Level 2 Award in Food Safety in Catering (RQF)

1 day course

Ofqual regulated

Refresher training recommended every 3 years

Reduce the Risks

Did you know that there are an estimated 1 million cases of food poisoning in the UK each year?

EU and UK regulations state that all food handlers must receive appropriate training in food safety practices relevant to their duties. Having a good understanding of food safety practices is also essential in protecting the health of both consumers and food handlers.

Qualsafe Level 2 Award in Food Safety in Catering (RQF) is a regulated and nationally recognised qualification for people working, or planning to work, in the food catering industry.

Successful candidates will gain a strong understanding of the importance of food safety, including correct food handling practices and measures to reduce the risk of contamination.

What's Covered?

- The importance of food safety
- Food safety laws
- Legal responsibilities of food handlers
- Types of contamination and the associated risks
- Bacteriology
  - Food poisoning
  - Foodborne illnesses
- An introduction to Hazard Analysis and Critical Control Points (HACCP)
- Personal hygiene
- Work flow, work surfaces and equipment
- Cleaning and disinfection
- Waste disposal
- Pest control
- Safe food handling practices including time and temperature controls
- Stock control procedures

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