

Level 2 Refresher Award in Food Safety in Catering

Who should attend?

This qualification is designed for caterers and other food handlers. The qualification is intended for candidates already working in catering who would benefit from refresher training. This qualification reinforces the responsibilities of the food handler regarding food safety and will ensure their knowledge is up to date.

Attendees must provide a certificate to prove attendance at the full HABC Level 2 Food Safety Course.

Subjects Covered

- Introduction to Food Safety
- Microbiological Hazards
- Food Poisoning and its Control
- Contamination Hazards and Controls
- HACCP from Purchase to Service
- Food Handlers and Personal Hygiene
- Food Premises and Equipment
- Food Pests and Control
- Cleaning and Disinfection
- Food Safety Enforcement

The HABC Level 2 Award in Food Safety in Catering (QCF) is accredited and recognised internationally and has been developed to protect customers, brand reputation and profits.

Duration

½ Day

Assessment

It is assessed by a multiple-choice examination

In preparation for the transition to the Regulated Qualifications Framework (RQF), the HABC Level 2 Award in Food Safety in Catering is currently under review and an updated qualification specification will be available from early 2017.