

## Level 2 Award in Food Safety Awareness in Catering

### Who should attend?

This qualification is aimed at individuals who are, or intend to be, food handlers working in catering. It is also appropriate for those providing services to catering premises including pest-control operators, maintenance engineers, cleaners, and laundry and delivery personnel.

Individuals achieving this qualification can then progress onto any of the HABC Level 3 Food Safety qualifications, which are ideal for those wishing to work in a supervisory role.

### Subjects Covered

- Hazards and controls
- Food safety management and temperature controls
- Food poisoning control
- Personal hygiene
- Cleaning and disinfection
- Food pests and
- The role of the food handler in keeping food safe.

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

1 Day

### Assessment

Multiple-choice examination, where the candidate must answer at least 20 out of 30 questions correctly. The examination will take a maximum of 1 hour to complete.

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.