

## **Level 2 Refresher Award in Food Safety in Catering (RQF)**

### **Who should attend?**

Candidates, who currently work in a catering environment and who have previously achieved a food safety qualification equivalent to Foundation Level 2 in the past 3 years.

The training of food handlers is a legal requirement and it is important for them to demonstrate continued professional development (CPD) in the workplace and to attend relevant refresher training.

Attendees must provide a certificate to prove they currently hold a full Food Safety Qualification otherwise it is recommended that they attend the full day Level 2 Food Safety in Catering Programme.

### **Subjects Covered**

- Importance of Food Safety procedures & complying with the law
- Microbiological hazards and controls
- Contamination and cross contamination
- Physical, chemical and allergenic hazards
- Time and temperature control
- Personal hygiene
- Food Premises and Equipment
- Food Pests and Control
- Cleaning and Disinfection

### **Duration**

4 Hours – All recommended as guided learning hours. (TQT & GLH values are advisory and assigned to a qualification as guidance.)

### **Assessment**

It is assessed by a multiple-choice examination

Individuals achieving this qualification can the progress onto

- Level 3 Award in Food Safety in Catering
- Level 3 Food & Drink Qualification
- Hospitality competency based qualifications