

## **HABC Level 2 Award in Food Safety in Catering**

### **HABC Level 2 Award in Food Safety in Catering Course Overview**

The Level 2 Award in Food Safety in Catering is a qualification aimed at caterers and other food handlers. The qualification is intended for learners already working in catering and those who are preparing to work in the industry.

Learners gaining this qualification will know that food safety is the responsibility of everyone involved in the storage, preparation, cooking service and handling of food. Its topics are regarded by the Foods Standards Agency as being important to maintaining good practice in the production of safe food.

Our aim at Good Skills Training is that all delegates should enjoy their Level 2 Food Safety Course and that by the end of their course all delegates should be confidently aware of their legal duties when handling food and be able to help prevent food poisoning.

### **HABC Level 2 Award in Food Safety in Catering Outline programme**

- Understand how individuals can take personal responsibility for food safety
- Understand the importance of keeping him/herself clean and hygienic
- Understand the importance of keeping the work areas clean and hygienic
- Understand the importance of keeping food safe

### **HABC Level 2 Award in Food Safety in Catering Course Duration**

9 Guided Learning Hours.

Usually run over 1 day, 09:00 - 17:00.

This is an intensive course and there will be some homework set prior to the course to assist with the learning process and to ensure learners meet the minimum learning hours.

### **HABC Level 2 Award in Food Safety in Catering Course Prerequisite**

There are no formal prerequisites for this course.

Please inform us of any learning or physical special needs that any delegates may have prior to the course, so that we can cater for these

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## HABC Level 2 Award in Food Safety in Catering Course Assessment Process

This qualification is assessed through a 30-question multiple-choice question examination. The duration of the examination is 1 hour.

Successful learners must achieve a score of at least 20 out of 30.

## HABC Level 2 in Food Safety in Catering Course Renewal Process

Every 3 years delegates should undertake a Level 2 Food Safety Refresher Course.

### Other Courses of Interest

- HABC Level 2 Food Safety Course
- HABC Level 2 Award in HACCP Course
- HABC Level 4 Food Safety Course
- HSE First Aid at Work Course
- HSE Emergency First Aid at Work Course
- Fire Marshall Course

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