

HABC Level 2 Award in Food Safety in Catering (Refresher)

Minimum 3 hours over the course of half a day

Learners must already hold the Level 2 Award in Food Safety in Catering (QCF) qualification from an Ofqual accredited Awarding Organisation and be able to prove this by presenting their certificate to their training provider before commencement of the course.



Who the course is suitable for?

It is recommended that all candidates undertake refresher training after 3 years from taking the original qualification and this refresher qualification has been designed for caterers and other food handlers who already hold a full Level 2 Award in Food Safety in Catering qualification and 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. The course also identifies the fire risks in catering establishments and the necessary control measures to prevent fires.

Subjects covered include:

- Introduction to food safety
- Microbiological hazards
- Food poisoning and its control
- Food allergies and controls
- Contamination hazards and controls
- Food handlers and personal hygiene
- HACCP from purchase to service
- Personal hygiene
- Food premises and equipment
- Cleaning and disinfection
- Food pests and control
- Food safety enforcement

Assessment method

It is assessed by a 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.

What's next?

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.

Delyn Safety UK Ltd
St David's House
6 Queens Lane
Mold
Flintshire
CH7 1JR

need more help?

call us on 01352 756114
email us at info@delynsafety.co.uk
visit us online at www.delynsafety.co.uk

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No. 08516102