

HABC Level 2 Award in Food Safety in Catering and Fire Safety

Minimum 6 hours over the course of 1 day

Who the course is suitable for?

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. The course also identifies the fire risks in catering establishments and the necessary control measures to prevent fires.

Subjects covered include:

- Hazards and controls
- Food safety management and temperature controls
- Food poisoning control
- Personal hygiene
- Cleaning and disinfection
- Food pests
- Role of the food handler in keeping food safe
- Food allergies and controls
- Kitchen fire safety

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.



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