

Food Safety

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

This qualification is ideal for anyone working in the catering and hospitality industry (or those about to start work in the industry). Subjects covered include 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.

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.

How long will it take me to achieve this qualification?

This qualification is usually achieved by taking a one-day classroom-based course. However, it can also be achieved through a variety of other methods including blended and distance learning, as long as the recommended learning hours are completed.

How is the qualification assessed?

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 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.

Where can this course be taken?

Through any HABC approved training centre.

Qualification Number: 500/5485/5 Credit Value: 1

Highfield Fact Sheet

Sample questions:

1. Which of the following statements is correct regarding food poisoning?
 - a) It usually results in death
 - b) Symptoms are always difficult to detect
 - c) All cases of diarrhoea are caused by food poisoning
 - d) It can be prevented by good hygiene practices
2. The law requires food handlers to:
 - a) wash their hands with soap and hot water every 30 minutes
 - b) report infected wounds and skin infections to their supervisor
 - c) wear blue latex gloves when handling cooked food
 - d) dry their hands thoroughly using a hand dryer
3. It is **most** important for food handlers to wash their hands after:
 - a) slicing cooked beef for sandwiches
 - b) grating cheese for a pizza prior to cooking
 - c) preparing raw chicken for cooking
 - d) drying plates with a tea towel

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