



Food Safety

Highfield Level 2 Award in Food Safety in Catering (RQF)

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

The Highfield Level 2 Award in Food Safety in Catering (RQF) is accredited and has been developed to protect customers, brand reputation and profits.

How long will it take me to achieve this qualification?

The total qualification time for this qualification is 7 hours, of this 6 hours are recommended as guided learning hours.

TQT is an estimate of the total number of hours it would take an average learner to achieve and demonstrate the necessary level of attainment to be awarded with a qualification, both under direct supervision (forming guided learning hours) and without supervision (all other time). TQT and GLH values are advisory and assigned to a qualification as guidance.

How is the qualification assessed?

This qualification is assessed by multiple-choice examination OR open response workbook.

What next?

Individuals achieving this qualification can then progress onto any of the Highfield Level 3 Food Safety qualifications, which are ideal for those wishing to progress to a higher or supervisory level within a food catering business.

Where can this course be taken?

Through any Highfield approved training centre.

Qualification Number: 603/2033/3

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