

**FOOD SAFETY**

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

The objective of this qualification is to provide knowledge, skill and behaviours to all food handlers who support or work in a food catering environment and is responsible for storage, preparation, cooking, handling and service of food to Customers. The training of food handlers is a legal requirement and ongoing professional development has to be shown within the hospitality career.

Learners achieving this qualification will be able to apply the knowledge relating to food safety in catering as well as at sea. They will understand the role of a food handler in food preparation, food safety, good hygiene practices and will be able to provide examples of effective management that relates to Food Safety.

**Unit Standards**

**Unit 1 – Food Safety Legislation**

**Unit 2 – Introduction to Food Safety**

**Unit 3 – Microbiological Hazards**

**Unit 4 – Contamination Hazards and Controls**

**Unit 5 – Food Poisoning & its Control**

**Unit 6 – Personal Hygiene**

**Unit 7 – Design of Premises & Equipment**

**Unit 8 – Cleaning & Disinfection**

**Unit 9 – Food Pests & Control**

**Unit 10 – Food Safety Management from Purchase to Service**

**Pre-requisite Qualification**

**Minimum of Level 1 in English and Math.**

**Assessment Methods**

This qualification is assessed through a 45 minute, 20 question multiple-choice examination. Learners must achieve 66% in order to pass.

**How long will it take me to achieve this qualification?**

The total qualification time for this qualification is 2 days of guided learning. This course is available in, in-class as well as online formats.

**Where can this course be taken?**

Baobab Development Solutions – Cape Town – South Africa

Qualification Number: 603/4937/2 Credit Value: 1