

Highfield Award in Food Safety for Catering Level 2



In a nutshell

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.

This course is for...

The objective of this qualification is to prepare learners for employment in a catering role, or to support a role in the workplace.

Course content

The topics on this 7-hour qualification cover a wide range of skills, knowledge and understanding:

- Importance of food handlers keeping themselves clean and hygienic.



COURSE INFORMATION LEAFLET

- Keeping work areas clean and hygienic.
- Importance of keeping food products safe
- Principles of food safety

Learners will complete a multiple-choice exam.

Entry Requirements

There are no formal entry requirements for this course.

Additional information

This qualification is delivered on an employer's site for a group of their employees, not on campus for individuals to attend. Delivery dates are agreed in advance with the employer.

This is a one day course. A formal quote can be issued once we understand your training need but as a guide, we charge £475 (includes all training, feedback and marking) plus additional awarding body fees (circa £14 per learner).