

Level 2 Award in Food Safety in Catering

How to deliver

This qualification will benefit anyone working in a situation where food is prepared, cooked and served. It is relevant to all catering operations – for example, pubs, hotels, restaurants, travel, contract catering, fast-food outlets, in hospitals, care and nursing homes, schools, prisons and armed forces.

Successful completion of the training programme and assessment will enable candidates to understand:

- the terminology used in food safety
- the laws that apply to food businesses and food handlers, and should be able to describe, in general terms, the requirements of the current regulations
- the concepts of food hazards and how the risk of food poisoning can be contained
- how to take product and equipment temperatures
- how a reduction in storage temperature will minimise bacterial multiplication
- the importance of high temperatures in the supply of safe food
- that food handlers can pose a risk to food safety
- the importance of utilising appropriate storage conditions for different types of food
- the importance of cleaning in food premises
- the need for high standards for structure and equipment to promote good hygiene in food premises.

The training time to cover the syllabus must be at least six hours and is typically covered in one day. The time taken to deliver the programme does not include coffee/tea/lunch breaks, revision sessions or 'mock' examinations.

The candidates are assessed by an examination paper consisting of 30 multiple choice questions to be completed in one hour under examination conditions (see 'Procedure for Examination and Assessment' in the *Procedures Manual* for full details on examination administration). Sample examination questions are included in the registration approval pack. Candidates must participate in at least 80% of the course to be eligible to take the examination.

Candidates who achieve 20 or more correct answers will pass the examination and receive a certificate. The results for the Level 2 Award in Food Safety in Catering take approximately two weeks to process. Certificates will be sent directly to the centre where the training was delivered.

The CIEH has developed a training pack to help trainers deliver the programme in a structured way. It includes a copy of the course book, *Food Safety: First principles*, and a manual entitled *Trainers' Notes* including a CD containing a PowerPoint presentation.

Order forms and other resources for trainers are available on our website www.cieh.org/training



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