

# Level 2 Award in Food Safety in Catering (Refresher)

## Syllabus

### A Responsibilities for food safety

The candidate should understand how individuals can take personal responsibility for food safety and be able to:

- i Define key food safety terms and outline the importance of food safety procedures, HACCP and risk assessment.
- ii Describe how to report food safety hazards, pest infestations and signs of food spoilage.
- iii Outline the legal responsibilities of food handlers and food business operators.

### B Personal hygiene

The candidate should understand the importance of keeping him/herself clean and hygienic and be able to:

- i Explain the importance of personal hygiene in food safety including its role in reducing the risk of contamination.
- ii Describe effective personal hygiene practices including hand-washing procedures, protective clothing, illness reporting and treatment of cuts and wounds.

### C Work environment

The candidate should understand how working areas are kept clean and hygienic and be able to:

- i Explain how to keep the work area and equipment clean and tidy to include waste disposal, cleaning methods and the safe use and storage of cleaning equipment and chemicals.
- ii State how workflow and choice of work surfaces and equipment can reduce contamination risks and aid cleaning.
- iii Outline the importance of pest control.

### D Product safety

The candidate should understand the importance of keeping food safe and be able to:

- i State the sources and risks to food safety from contamination and cross-contamination to include biological, chemical, physical and allergenic hazards.
- ii Explain how to avoid and deal with food spoilage to include its recognition, reporting and disposal.
- iii Describe safe food handling practices and procedures for storing, preparing, cooking, chilling, reheating, hot-holding, serving and transporting food.
- iv Explain the importance of temperature controls when storing, preparing, cooking, chilling, reheating, holding, serving and transporting food.
- v Describe stock control procedures including deliveries, storage, date marking and stock rotation.



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