Leicester College

Award in Food Safety for Catering Level 2

Course Overview

The objective of this qualification is to prepare you for employment in a catering role, or health care / child care role in the workplace. By achieving this qualification, you will gain the necessary knowledge and skills to understand the principles of cleanliness and hygiene, as well as keeping food products safe.
br /> The total qualification time for this qualification is 7 hours, all of which are recommended as guided learning hours.
br /> Learning for this course is online using Highfield high quality eLearning materials, a facilitator will be available to assist with technical issues.
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What you will learn

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.
br /> Topics include:
> Importance of food handlers keeping themselves clean and hygienic
> /> • Keeping work areas clean and hygienic
> • Importance of keeping food products safe
> her principles of food safety

Entry Requirements

To register on to this qualification, learners are required to be 19 years of age or above.
 It is also advised that learners have a minimum of Level 1 in English and Maths or equivalent.

How you will be assessed

This qualification is assessed via a multiple choice onscreen exam. We also offer free mock examination papers for this qualification to help prepare you for the final assessment.

br /> Learners must complete 20 questions within 45 minutes. The multiple-choice examination is designed to cover all of the assessment criteria successful learners will need to achieve a mark of 66% (13/20) overall to pass.

br /> This qualification is graded pass/fail.

Course Fees

No additional costs once the course fee has been paid.

Course Progession

What Happens Next

Once you have submitted your application the will contact you and provide full joining instructions.

Course Details

