



Level 2 Award in Food Safety in Catering

December 2008

This qualification has a Credit Value of 1

QCA Qualification Number 500/5480/6

Description

The *Level 2 Award in Food Safety in Catering* is a qualification that covers the basic principles of food hygiene for caterers and other food handlers. It is valuable as a free-standing qualification or as an addition for people following other training programmes. The qualification is firmly based on the Level 2 National Occupational Standards developed by People 1st, the Sector Skills Council for the hospitality industry, and conforms to the qualification template developed by RSPH and other awarding bodies under the guidance of People 1st.

Holders of qualifications based on this specification will have a knowledge and understanding of; the importance of food hygiene, associated food hazards, good hygiene practice and controls based upon an awareness of food safety management systems. These topics are regarded by the Food Standards Agency as being important to understanding and maintaining good practice in the handling, processing and preparation of safe food.

Summary of Outcomes:

To achieve this qualification a candidate must:

1. **Understand how individuals can take personal responsibility for food safety, *by being able to:***
 - Outline the importance of food safety procedures, risk assessment, safe food handling and behaviour
 - Describe how to report food safety hazards
 - Outline the legal responsibilities of food handlers and food business operators.

2. **Understand the importance of keeping him/herself clean and hygienic, *by being able to:***
 - Explain the importance of personal hygiene in food safety including its role in reducing the risk of contamination
 - Describe effective personal hygiene practices, for example, protective clothing, hand washing, personal illnesses, cuts and wounds.

3. **Understand the importance of keeping the work areas clean and hygienic, *by being able to:***
 - Explain how to keep the work area and equipment clean and tidy to include cleaning and disinfection methods, safe use and storage of cleaning chemicals and materials and waste disposal
 - State how work flow, work surfaces and equipment can reduce contamination risks and aid cleaning
 - Outline the importance of pest control.

4. **Understand the importance of keeping food safe, *by being able to:***
 - State the sources and risks to food safety from contamination and cross contamination to include microbial, chemical, physical and allergenic hazards
 - Explain how to deal with food spoilage including recognition, reporting and disposal
 - Describe safe food handling practices and procedures for storing, preparing, cooking, chilling, reheating, holding, serving and transporting food
 - Explain the importance of temperature controls when storing, preparing, cooking, chilling, reheating, holding, serving and transporting food
 - Describe stock control procedures including deliveries, storage, date marking and stock rotation

Content:

1. How to take personal responsibility for food safety

Importance of food safety procedures: Definition of food poisoning; causes of food poisoning; incidence of food poisoning; common symptoms; at-risk groups; effect of poor food safety to food businesses; role and importance of food safety management systems in reducing the risk of food poisoning by identifying and controlling food safety hazards; outline of food safety systems such as *Assured Safe Catering*, *Safer Food Better Business* and HACCP.

How to report food safety hazards: Importance of reporting possible food safety hazards to supervisors and/or managers (to include faulty equipment, food at incorrect temperature, out-of-date stock, presence of pests); importance of record keeping; what records should be kept; frequency of recording and monitoring (to include cleaning schedules, food deliveries and the temperature of chillers, refrigerators, freezers, store rooms, ovens and hot-holding facilities).

Legal responsibilities: Legal responsibilities of food businesses and food handlers; importance of the 2005 legislation (EC Directive 853/2004 *'Hygiene of foodstuffs'*): The Food Hygiene (England) Regulations 2006, The Food Hygiene in Scotland Regulations 2006, The Food Hygiene (Wales) Regulations 2006, The Food Hygiene Regulations (N. Ireland) 2006 or any superseding legislation; requirements for hazard analysis and food hygiene training; outline of legal sanctions and role of environmental health officers.

2. Importance of keeping clean and hygienic

Importance of personal hygiene in food safety: Food handlers as sources of, and vehicles for, food poisoning bacteria; risk to food safety due to poor personal hygiene and practices; how good personal hygiene reduces the risk of contaminating food with bacteria.

Personal hygiene practices: Purpose and types of protective clothing; design features of protective clothing to reduce the risk of contamination; importance of keeping protective clothing clean and in good condition; risk to food safety from jewellery and accessories; required standard of personal hygiene; role of the hands in transferring bacteria to food; importance of effective hand-washing practices; occasions when hands should be washed; risk to food safety of food handlers suffering from stomach upsets and other illnesses and infections; the need to report such illnesses to supervisors and/or managers; risk to food safety from cuts and wounds; need to use appropriate dressings; need to report cuts and wounds to supervisors and/or managers.

3. **Importance of keeping the working areas clean and hygienic**

How to keep the work area and equipment clean and tidy: Definitions and examples of “clean-as-you-go”, “scheduled cleaning”, “cleaning in place” and “cleaning out of place”; uses of cleaning and disinfection chemicals; cleaning procedures for premises, equipment and utensils; importance of using appropriate cleaning materials; importance of waste disposal; methods for waste disposal; frequency of waste disposal; cleaning and location of waste bins.

Work flow, work surfaces and equipment: Need for work surfaces, floors, walls, sinks and equipment to be constructed of appropriate materials, in order to aid cleaning, resist wear and damage and reduce the risk of contamination; possible food safety hazard of damaged surfaces and equipment; how the design and layout of kitchens and food rooms can affect hygiene standards; importance of work flow in a kitchen; standard of services and facilities.

Pest control: Control of pests such as rats, mice, cockroaches, flies, birds; conditions favourable to attracting pests; signs of pest infestation; contamination of food and surfaces by pests; preventing access to pests; removal of pests.

4. **Importance of keeping food safe**

Sources and risks to food safety from contamination and cross contamination: Biological, chemical, physical and allergenic hazards to food safety; role of microorganisms in food poisoning; growth requirements of microorganisms; high risk foods; importance of toxins and spores; sources of food poisoning bacteria; examples of chemical and physical hazards and allergens; how these hazards get into food; contamination and cross-contamination; contamination vehicles such as hands, cloths and equipment, hand contact surfaces, food contact surfaces; contamination routes; procedures for reducing the food safety risk from allergens.

Food spoilage: Spoilage of food by bacteria and moulds; appearance of spoiled food; reporting procedures and disposal of spoiled food.

Safe food handling practices and procedures: Importance of thorough cooking of food and keeping prepared food out of the "Temperature Danger Zone"; destruction of bacterial toxins and spores; maintaining hot or cold temperatures; reheating, cooling and thawing food; use of microwave ovens; refrigerating and freezing; prevention of contamination and cross-contamination; correct use of heated trolleys, cupboards and food service counters; correct use of chillers and chilled food service counters; holding times and temperatures for different foods; prevention of contamination and cross contamination during the holding and serving of food.

Importance of temperature controls: Range of 'The Temperature Danger Zone' and its importance to bacterial growth; checking food temperature during cooking, reheating, holding and serving; importance of temperature control for high risk foods; correct temperatures for the storage of different foods; appropriate temperatures for refrigerators, freezers, chillers and store rooms; maintenance, monitoring and recording of these temperatures.

Stock control procedures: Importance of checking deliveries of food to ensure that the food is undamaged, at the correct temperature and within its *use by* date; storage of canned and dry food; use of refrigerators and freezers for storing food; date marking of food (*use by* and *best before* dates); need to safely dispose of food that has exceeded its *use by* date; importance of stock rotation; risk of contamination and cross-contamination during food storage; importance of keeping food storage areas clean and tidy; preparation of food for storage; separation of raw and ready-to-eat foods.

Assessment:

Attainment of the Learning Outcomes will be assessed by a multiple-choice examination. A candidate who is able to satisfy the learning outcomes will be awarded a score of at least 20/30 in the examination.

The multiple choice examination is provided by The Society. The examination consists of 30 questions. The duration of the examination is forty minutes.

Guidance:

Suggested Reading:

Donaldson, R.J. 2006. Essential Food Hygiene (Revised 3rd Edition)
Royal Society for Public Health 2002. Food Hygiene Tutor Pack
Sprenger, R.A. 2008. Food Hygiene Handbook (25th Edition)

Recommended prior learning:

There are no recommended prior learning requirements for this qualification. The Society does, however, recommend that candidates have a level of literacy and numeracy equivalent to *Level 1* (but see notes on Special Assessment Needs below)

Key Skills:

It is expected that the delivery of this qualification should provide opportunities for the development of the following key skills:

Application of Number Level 2
Communication Level 2
Information and Communication Technology Level 1

Guidelines for key skills are shown in Appendix 1.

Other Issues:

The delivery of this qualification could provide opportunities for contributing to an understanding of Spiritual, Moral, Ethical, Social and Cultural issues and an awareness of Environmental issues, Health and Safety considerations and European developments. Possible areas for discussion are shown below.

Spiritual The qualification can contribute to an understanding of spiritual issues by allowing students to discuss how the approaches of different religions to food production and preparation were driven by considerations of food hygiene and safety.

Moral and Ethical Moral and ethical issues can be developed in a discussion of the legal responsibilities of employees and employers, such as high standards of hygiene, provision of safe food and employee training.

Social and Cultural A discussion of possible reasons for changes in food poisoning trends; consumption of raw foods such as fish and shellfish; different catering systems such as cook-chill, cook freeze and *sous vide* and the growth of food outlets such as sandwich bars and takeaways can contribute to an understanding of social and cultural issues.

Health and Safety Health and Safety considerations are explicit in the qualification. For example, the importance of hygiene in the prevention of food poisoning, safe storage of food and HACCP.

Environment Awareness of environmental issues can be raised through consideration of disposal arrangements for waste refuse and waste food, pest control methods and the use of cleaning agents.

European The influence of European legislation on UK law can be discussed in the context of the legal responsibilities of food handlers.

National Occupational Standards

The qualification has been mapped to the following National Occupational Standards of People 1st:

Unit 2GEN3 Maintain food safety when storing, preparing and cooking food
Unit 2GEN7 Maintain food safety when storing, preparing and cooking food

Further details of these National Occupational Standards can be obtained from RSPH Qualifications.

Restrictions on Candidate Entry:

Candidates should not enter, with another awarding body, for a Level Two Award in Food Hygiene.

Special Needs:

Centres that have candidates with special needs should consult The Society's *Regulations and Guidance for Candidates with Special Assessment Needs*; this is available from The Society and The Society's web site (www.rsph.org.uk).

Recommended Qualifications and Experience of Tutors:

The Society would expect that tutors have teaching experience and a qualification in a relevant subject area, but recognises that experienced teachers can often compensate for a lack of initial subject knowledge, or experienced practitioners for a lack of teaching experience.

Suitable qualifications for the Level 2 Award in Food Safety include:

- a) Degree or Dip. HE in:
 - Food Science
 - Environmental Health
 - Environmental Science
 - Home Economics
 - Microbiologyor one that contains elements of these subjects.
- b) HNC/D in one of the above.
- c) Level 4 qualification in Food Safety such as the RSPH *Level 4 Award in Managing Food Safety in Catering*
- d) Level 3 qualification in Food Safety such as the RSPH *Level 3 Award in Supervising Food Safety in Catering* or the RSPH *Advanced Certificate in Food Safety*
- e) Level 2 qualification in Food Safety *obtained before 2006* such as the RSPH *Intermediate Certificate in Food Safety*
- f) Graduate Diploma in Food Science and Technology of The Institute of Food Science and Technology.
- g) Membership of the Hotel and Catering International Management Association (HCIMA).

Centres should be registered with The Society

Any enquiries about this qualification should be made to:

The Qualifications Department,
Royal Society for Public Health,
3rd Floor Market Towers,
1, Nine Elms Lane,
London SW8 5NQ

Tel. 020 3177 1600
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Appendix One: Key Skills Guidelines

This qualification provides a number of opportunities for candidates to develop competence in key skills and to produce evidence towards attainment of key skills. Successful completion of the qualification does not in itself imply attainment of the listed key skills; this is dependent on the candidate producing a portfolio of evidence and the teaching and learning methods adopted by the tutor(s) and candidate in the delivery of the qualification.

The specification content, which provides the most appropriate opportunity for key skill development, is signposted below.

Application of Number

Skill	Specification Content
N2.1 Interpret information from a suitable source.	Information regarding the levels of food poisoning, and its rate of increase/decrease could be obtained from graphical information (<i>Outline the importance of food safety procedures: incidence of food poisoning</i>)
N2.2 Use your information to carry out calculations to do with: a amounts or sizes b scales or proportion c handling statistics d using formulae.	Statistics regarding the incidence of food poisoning and its economic cost could be used to help develop this key skill (<i>Outline the importance of food safety procedures: incidence of food poisoning</i>)

Communication

Skill	Specification Content
C2.1a Take part in a group discussion.	Any part of the content could be used as the basis for a discussion
C2.2 Read and summarise information from at least two documents about the same subject. Each document must be a minimum of 500 words long.	Information about any part of the content could be obtained from leaflets, books and articles.

Information and Communication Technology

Skill	Specification Content
ICT1.1 Find and select relevant information.	Information about any part of the content could be obtained from and presented by the use of Information Technology
ICT2.1 Search for and select information to meet your needs. Use different information sources for each task and multiple search criteria in at least one case.	Information about any part of the content could be obtained from leaflets, books and articles.