



FOOD HYGIENE

HABC Level 2 Award in Food Safety in Catering (RQF)

This qualification is ideal for anyone working in the catering and hospitality industry (or those about to start work in the industry). 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.

The Highfield Level 2 Award in Food Safety in Catering (RQF) is accredited and has been developed to protect customers, brand reputation and profits.

How long will it take me to achieve this qualification?

The total qualification time for this qualification is 7 hours, all of which are recommended as guided learning hours.

TQT is an estimate of the total number of hours it would take an average learner to achieve and demonstrate the necessary level of attainment to be awarded with a qualification, both under direct supervision (forming guided learning hours) and without supervision (all other time). TQT and GLH values are advisory and assigned to a qualification as guidance.

How is the qualification assessed?

This qualification is assessed by multiple-choice examination OR open response workbook.

What next?

After completing this qualification, progression and further learning routes can include:

- Supervising Food Hygiene level 3
- Customer Service Training
- First Aid in the Kitchen

Where can this course be taken?

At our Specialist Training Centre in Pulborough West Sussex or at a Suitable Business Facility or Training Venue provided by you

Qualification Number: 603/2033/3 Credit Value: 1