



Level 2 Award

Food Safety in Catering

FACT SHEET

HABC Level 2 Award in Food Safety in Catering

The Level 2 Award in Food Safety in Catering qualification is intended for candidates already working in catering and those who are preparing to work in the industry.

Persons gaining this qualification will learn that food safety is the responsibility of everyone involved in the storage, preparation, cooking, service and handling of food. The qualification is regarded by the Foods Standards Agency as being important for all caterers who wish to observe good hygiene practice and produce of safe food.

The qualification is based on the *Level 2 National Occupational Standards* developed by *People 1st*, the Sector Skills Council for the hospitality industry.



→ **Course length**

Guided learning hours for this qualification are 6 - 9 hours.

→ **Assessment**

30-question multiple-choice examination paper.

Successful candidates must achieve a score of at least 20 out of 30.

→ **Examination duration**

Up to 1 hour.

HABC Approved Centre

**FOOD
HYGIENE
SOLUTIONS**

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