



# Level 2 Award in Food Safety for Manufacturing

## FACT SHEET

### HABC Level 2 Award in Food Safety for Manufacturing

Food handlers achieving the HABC Level 2 Award in Food Safety for Manufacturing will have the necessary information to ensure food safety in any size or type of food manufacturing environment.

The qualification is designed for people who are, or intend to be, involved in food or drink production. In addition to the fundamentals of food safety, candidates will gain an appreciation of the specific types of hazards, controls and monitoring associated with food manufacture. Knowledge of good personal hygiene, cleaning and waste management, pest recognition and reporting, and heat processing associated with large scale food production will also be required.

This HABC qualification has been designed to address the differences between catering and manufacturing environments, and will ensure businesses are compliant with the requirement to train food handlers to levels commensurate with their work activities.

The Ofqual-approved HABC Level 2 Award in Food Safety for Manufacturing qualification has been developed specifically for insertion onto the Qualifications and Credit Framework, with full support from Improve, the Sector Skills Council for the food and drink manufacturing industry in the UK. It is therefore fully cognisant with industry and regulatory standards, as well as being recognised by Environmental Health Practitioners, Auditors and third party customers who need the manufacturer to demonstrate they have trained staff to a recognised level.



Highfield awarding body for compliance

#### → 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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