

# Briarfield Training Solutions

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## Level 2 Award in Food Safety in Catering

Unit title: Health and Safety in the Workplace

Guided hours: 6 hours.

Qualification code: 600/9385/7

Unit number: H/502/0132

LEARNING OUTCOMES The learner will:	ASSESSMENT CRITERIA The learner can:
1. Understand how individuals can take responsibility for food safety	1.1 Outline the importance of food safety procedures, risk assessment, safe food handling, and behaviour 1.2 Describe how to report food safety hazards 1.3 Outline the legal responsibilities of food handlers and food business operators
2. Understand the importance of keeping him/herself clean and hygienic	2.1 Explain the importance of personal hygiene in food safety including their role in reducing the risk of contamination 2.2 Describe effective personal hygiene practices, for example, protective clothing, hand washing, personal illness, cuts and wounds
3. Understand the importance of keeping the work areas clean and hygienic	3.1 Describe the hazards that may be found in a range of workplaces 3.2 Describe how hazards can cause harm or damage to people, work processes, the workplace and the environment 3.3 Describe the principle of the risk control hierarchy 3.4 List examples of risk controls for common hazards
4. Understand the importance of keeping food safe	4.1 State the sources and risks to food safety from contamination and cross-contamination to include microbial, chemical, physical and allergenic hazards 4.2 Explain how to deal with food spoilage including recognition, reporting and disposal 4.3 Describe safe food handling practices and procedures for storing, preparing, cooking, chilling, reheating, holding, serving and transporting 4.4 Explain the importance of temperature controls when storing, preparing, cooking, chilling, reheating, holding, serving and transporting food 4.5 Describe stock control procedures including deliveries, storage, date marking and stock rotation
<b>Cost:</b>	To be delivered in your own venue the prices are as follows:- <ul style="list-style-type: none"> <li>• Minimum number of learners 6, maximum 12.</li> <li>• £50 per person in your own premises</li> <li>• £60 per person at an open class</li> <li>• There is no VAT to pay on these prices.</li> </ul> <p style="text-align: right;">• As at 1/4/21</p>



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Briarfield Training Solutions donate £1 for every learner to Research UK to help fight dementia.

