

Qualification Specification

A Learner's guide to the
**QNUK Level 2 Award In
Food Safety for Catering (RQF)**

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QNUK Level 2 Award in Food Safety for Catering (RQF)

Introduction

This qualification specification outlines key information required by learners to ensure they are able to make an informed decision in regards to the qualifications they are undertaking.

Qualification purpose

This qualification is aimed those that are working in, or a looking to work in a food business. As a food handler it is important to have knowledge of safer food handling in order to minimise the risk of food related illness.

Typical learners are those handling food in a catering environment. This may include those working in restaurants, cafés, mobile catering units. It is also useful for those who handle food as a small part of their role, for example child minders and care workers.

Qualification objective

The objective for this qualification is to support a role in the workplace.

Qualification structure

| | |
|---|-------------------------------------|
| Qualification accreditation number | 603/0816/3 |
| Qualification level | 2 |
| Guided learning hours (GLH) | 6 |
| Total Qualification Time (TQT) | 7 |
| Credit value | 1 |
| Validity | Recommended refresher every 3 years |

Pre-requisites

This qualification is aimed at those over 14

Due to the language of the assessment, it is recommended that learners have sufficient command of the English language in order to understand the assessment and to undertake the recommended assessment methods.

There are no other pre-requisites for this qualification.

Delivery requirements

This qualification is typically delivered in a face-to-face format over a single day period for new learners.

Learners should complete the qualification within 3 weeks.

Optional and additional units

There are no optional or additional units for this qualification.

Blended learning

Blended learning is acceptable for this qualification. Blended learning options will include suitable controls to ensure learners undertake all elements.

All assessments must be undertaken in a moderated environment with the learner and moderator present.

Units of assessment

This qualification is made up of one mandatory unit

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| | |
|----------------------------------|--|
| Unit one title | Principles of food Safety for Catering |
| Unit one reference number | T/615/3763 |
| Level | 2 |
| Credit | 1 |
| Guided learning hours | 6 |
| Status | Mandatory |

Details on the knowledge, skill and understanding which will be assessed can be found in Appendix 1 and 2 of this document.

Assessment methods

Learners are assessed for this qualification using the following method:

- Multiple-choice question paper

Multiple-Choice Question paper

Each learner will be assessed for this qualification by the completion of a 30 question multiple-choice paper.

Learners will be required to score a minimum of 20 correct answers to achieve a pass.

Example questions can be found in Appendix 3 of this document

Reasonable adjustments

All learners are required to complete the assessment criteria in a manner appropriate to the purpose of the qualification.

The prescribed assessment methods for this qualification should not unfairly disadvantage learners, who would otherwise be able to demonstrate competence in the assessment criteria and in line with the purpose of the qualification.

If you feel the assessment methods above would disadvantage you please contact your centre to discuss reasonable adjustment.

Results

Learners cannot be given their result on the day of assessment.

The awarding organisation will issue certificates for successful learners within 7 days from submission.

All certificates will be sent to the training provider for distribution.

Progression routes

Learners may wish to progress on to the QNUK Level 3 Award in Food Safety supervision for catering (RQF)

Acceptable forms of I.D.

The list below outlines acceptable forms of identification for learners undertaking a regulated qualification with Qualifications Network.

Ideally learners should provide at least 1 form of photo I.D. If photo I.D is not available, 2 forms of non-photographic I.D can be produced.

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Acceptable forms of photographic I.D (1 required) are:

- Signed UK Photo card driving licence
- Signed passport (any nationality)
- Valid EU Photo identity card
- SIA security licence (with photo)
- Current and valid warrant card issued by HM forces or Police
- Current and valid Prison service card (with photo)
- Proof of age card
- Employee photo identification card
- Student photo identification card for a recognised educational establishment
- Firearms license (with photo)

Acceptable forms of non-photographic I.D (2 required) are:

- Birth certificate
- Marriage/civil partnership certificate
- Bank or building society statement or official letter (issued within last 3 months)
- Credit card statement (issued within last 3 months)
- Utility bill – excluding mobile phone bill (issued within last 3 months)
- Benefit statement e.g. child benefit, pension (issued within last 3 months)

Appendix 1 Learning Outcomes and Assessment criteria

Unit 1 Principles of food Safety for Catering

The follow details the Learning Outcomes for this qualification and the assessment criteria referred to within the assessment and used to determine if a learner has met a learning outcome. Further details of how learning outcomes and assessment criteria are covered is included in Appendix 2 Unit 1 Indicative Content.

| Assessment Method |
|-------------------|
| MCQ |

| | | | |
|----------|---|--|---|
| 1 | Understand how individuals can take personal responsibility for food safety within a catering environment in relation to | | |
| | 1.1 | the importance of food safety procedures | ✓ |
| | 1.2 | how to report food safety hazards | ✓ |
| | 1.3 | the legal responsibilities of food handlers and food business operator | ✓ |
| 2 | Understand the importance of maintaining personal health and hygiene in a catering environment in relation to | | |
| | 2.1 | the importance of personal hygiene in food safety including its role in reducing the risk of contamination | ✓ |
| | 2.2 | effective personal hygiene practices | ✓ |
| 3 | Know how the working areas are kept clean and hygienic within the catering environment, in relation to | | |
| | 3.1 | how to keep the work area and equipment clean and tidy | ✓ |
| | 3.2 | the importance of safe waste disposal | ✓ |
| | 3.3 | the importance of pest control | ✓ |
| 4 | Know how to keep food safe within a catering environment, in relation to | | |
| | 4.1 | the sources and risk to food safety from contamination and cross-contamination | ✓ |
| | 4.2 | how to deal with food spoilage | ✓ |
| | 4.3 | safe food handling practices and procedures | ✓ |
| | 4.4 | the importance of temperature controls | ✓ |
| | 4.5 | stock control procedures | ✓ |

Appendix 2 Indicative content

1.1 the importance of food safety procedures

Prevention of food related illness, negative impacts of unsafe food handling on the business and individuals. Benefits of safe food handling to individuals and the business. Identification of unsafe practices. Compliance with legislative requirements

1.2 how to report food safety hazards

Define hazards, give examples of food safety hazards including biological, physical, chemical and allergenic. Understanding company reporting procedures, Know the role of the Food standards agency and environmental health practitioners.

1.3 the legal responsibilities of food handlers and food business operators

- As outlined by the food safety Act 1990. Food Safety (Northern Ireland) Order 1991, Food hygiene regulations.
- Responsibility to ensure food is not harmful to health, and complies with food safety standards.
- Provision of adequate training for food handlers as well as welfare and handwashing facilities. Responsibility to report personal illness.
- Responsibility to cooperate with enforcement officers and understand their powers; e.g to access, take sample and photographs
- Responsibility to maintain accurate records related to food safety systems.

2.1 the importance of personal hygiene in food safety including its role in reducing the risk of contamination

Reduction and prevention of contamination. Importance of handwashing and minimal handling of food. Good personal hygiene practices e.g. not touching face, cloths etc. use of PPE.

2.2 effective personal hygiene practices

Protective clothing should be clean. Light coloured clothing with no pockets is preferred. Do not wear PPE to or from work or on breaks. **Handwashing** should be frequent. Know when to wash hands and use of an appropriate technique. Use of warm water and soap and suitable drying. **Personal illness**; Know the importance of reporting personal illness and illness in family. Understand importance of being symptom free for 48 Hours. Cuts and wounds; do not touch them, keep covered with visible waterproof dressing.

3.1 how to keep the work area and equipment clean and tidy

Understand reasons for cleaning. Know the purpose of detergents, disinfectants and sanitisers. Understand Cleaning techniques, the importance of the correct sequence of cleaning. Know process of “clear and clean as you go”.

Knows where to find information about the chemical and its safe use. Understands the risk of cross contamination if chemicals contaminate food or residue is left on food preparation surfaces.

3.2 the importance of safe waste disposal

Knows why waste should be disposed of safely. Knows the importance of regular emptying of bins.

3.3 the importance of pest control

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Can identify common food pests and signs of an infestation. Understand the requirement for reporting food pests. Can identify common controls methods for reducing food pests.

4.1 the sources and risk to food safety from contamination and cross-contamination

Understands each term and can give examples for each. Can give examples of how the risk of contamination can be reduced. Terms include: **microbial, chemical, physical, allergenic hazards, vehicles of contamination**

4.2 how to deal with food spoilage

Knows common signs of food spoilage. How to manage and separate spoiled food.

4.3 safe food handling practices and procedures

Can identify high and low risk foods. Understands importance of temperature and time controls. Can explain safe handling in relation to preparing, Cooking, chilling, reheating, displaying, storing freezing, refrigerating and thawing.

4.4 the importance of temperature controls

Outline the importance of knowing the danger zone. Knows the Minimum temperatures for hot holding and maximum temperature for holding cold foods.

4.5 stock control procedures

Ensuring suppliers are reputable, checking deliveries, appropriate storage environment, date labelling, understanding the terms best before and use by. Knows how to ensure stock rotation and why this is important

Appendix 3 Specimen assessment material

1

Dry food areas should be:

- A** cool, dry and well-ventilated
- B** light, open and warm
- C** dark, cool and secure

2

Which two date codes must be displayed on food products?

- A** Use By and Best Before
- B** Display Until and Best Before
- C** Sell By and Display until

3

Food waste must be disposed of properly to:

- A** prevent contamination
- B** reduce cleaning
- C** reduce costs