

Qualification Specification

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

603/5373/9

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1. Introduction

Qualifications Network Limited (QNUK) is an Awarding Organisation recognised and regulated by the Office of Qualifications and Examinations (Ofqual) in England, the Council for Curriculum, Examinations and Assessment (CCEA) in Northern Ireland and Qualifications Wales.

This specification outlines key information required by users of this qualification to ensure they can make an informed decision about the suitability of the qualification they are taking or proposing to take for the purposes that they intend to use it.

2. Contact Us

Please get in touch if you need any advice or guidance with this qualification.

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3. Version Number

Centres should make sure they are using the most up to date document by checking the footer which will confirm the current version number.

Document owner	Qualifications Manager
Date last updated	21/01/2022
Next review	20/01/2024
Status	Approved
Version	3
Document control number	QS L2FScr

4. Qualification Objective

This qualification is aimed at those working, or returning to work, in a food related business. A food handler must know how safer food handling minimises the risk of food related illness. Typical learners are those who handle food in a catering environment, including those working in restaurants, cafes, mobile catering units. It is also useful for those who handle food as a part of their role, for example child minders and care workers. This qualification will support a role in the workplace.

As this is a refresher course learners must have previously completed a Level 2 Award in Food Safety qualification.

5. Geographical Coverage of this Qualification

This qualification is available in England, Wales and Northern Ireland.

6. Benefit for Learners

This qualification will provide learners with the knowledge and understanding to work safely in the catering industry and will provide transferrable skills into other sectors where safe handling of food is required.

7. Progression

Learners could progress to:

- QNUK Level 3 Award in Food Safety Supervision for Catering (RQF)
- employment

8. Recognition of Prior Learning

QNUK are unable to accept requests for recognition of prior learning (RPL) for this qualification.

9. Complementary Courses

This qualification will complement any course, providing the learner with an additional skillset enhancing their employability.

10. Qualification Information

Qualification Number (QN)	603/5373/9
Learning Aim	60353739
Total Qualification Time (TQT)	4
Guided Learning Hours (GLH)	4
Credit value	1
Level	2
Validity	It is recommended that this qualification is refreshed every 3 years
Assessment	Invigilated MCQ paper
Achieving the qualification	Learners must achieve the mandatory unit

11. Qualification Structure

Unit No.	Unit Title	Level	Credit	GLH
Mandatory units				
F/617/9055	Principles of Food Safety for Catering - Refresher	2	1	4

The learning outcomes for the qualification may be found in Appendix 1. The Assessment Guidance details the assessment criteria which are used to determine if a learner has met the requirements of the learning outcomes. Further depth of coverage is also provided in the Assessment Guidance.

12. Learner Entry Requirements

Learners must have previously completed a Level 2 Award in Food Safety qualification.

Entry is at the discretion of the centre; however, learners should be aged 14 years and over to take this qualification.

Learners must have sufficient command of the English language to understand and undertake the recommended assessment methods for this qualification.

There are no other pre-requisites for this qualification. However, learners should be able to work at level 1 and above.

13. Delivery

This qualification is delivered in a face-to-face setting over a half-day period. Learners should complete the qualification within 2 weeks.

13.1. Venue Requirements

The training venue should be suitable for learning and meet all relevant Health and Safety requirements.

13.2. Blended Learning

Blended learning is acceptable for this qualification provided suitable controls are in place to ensure learners complete all elements.

13.3. Trainer to Learner Ratio

The maximum Trainer to learner ratio for this qualification is 1:20; however, a preferred maximum of 16 is recommended.

14. Centre Personnel Requirements

This qualification is delivered by suitably qualified trainers.

All those who deliver and assess this qualification must:

1. Hold a Degree or DipHE in a related subject such as:
 - a. Food Science
 - b. Environmental Health
 - c. Home Economics
 - d. Microbiology; or
2. Hold a HNC/D in a related subject (as outlined above); or

3. Hold a Level 3 or 4 regulated qualification in Food Safety; or
4. Hold a Graduate Diploma in Food Science and Technology of the Institute of Food Science and Technology
5. Hold one of the following qualifications or their recognised equivalent:
 - a. Cert Ed/PGCE/B Ed/M Ed
 - b. CTLLS/DTLLS
 - c. PTLLS
 - d. Further and Adult Education Teacher's Certificate
 - e. IHCD Instructional Methods
 - f. IHCD Instructor Certificate
 - g. S/NVQ level 3 in Training and Development
 - h. S/NVQ level 4 in Training and Development
 - i. TQFE (Teaching Qualification for Further Education)
 - j. English National Board 998
 - k. Nursing Mentorship qualifications
 - l. NOCN Tutor Assessor Award
 - m. Level 3 Award in Education and Training (QCF/RQF)
 - n. Level 4 Certificate in Education and Training (QCF/RQF)
 - o. Level 5 Diploma in Education and Training (QCF/RQF)
 - p. Accredited Qualifications based on the Learning and Development NOS 7 Facilitate Individual Learning and Development
 - q. Training Group A22, B22, C21, C23, C24
 - r. SQA Accredited Planning and Delivering Learning Sessions to Groups
 - s. CIEH professional Trainers Certificate
6. Show current evidence of continuing professional development in teaching, assessment and the subject matter.

Internal Quality Assurance Requirements

Each centre must have access to a suitably qualified IQA. The IQA cannot verify the delivery or assessment of individual learners or cohorts of learners where the IQA has been involved in the delivery or assessment of the qualification for those learners.

All those who are involved with the quality assurance of this qualification internally must:

1. have up-to-date working knowledge and experience of best practice in assessment and quality assurance;
2. meet the delivery staff requirements for this qualification;
3. hold one of the following internal quality assurance qualifications or their recognised equivalent:
 - a. Level 4 Award in Internal Quality Assurance of Assessment Processes and Practice (QCF/RQF);
or
 - b. Level 4 Certificate in Leading the Internal Quality Assurance of Assessment Processes and Practice (QCF/RQF); or
 - c. V1 Conduct internal quality assurance of the assessment process; or
 - d. D34 Internally verify the assessment process; or
 - e. A one day IQA CPD event from an Awarding Organisation; and
4. show current evidence of continuing professional development in assessment, quality assurance and the subject matter.

15. Assessment Requirements

Learners are assessed for this qualification through:

15.1. Multiple-Choice Question Paper

The MCQ paper will be taken under examination conditions, i.e. learners will sit a minimum of 1.25 metres apart, will not confer during the examination and no electronic devices (such as mobile phones) or books, including dictionaries, will be permitted.

Language of assessment	English
Duration	30 minutes
Pass mark	70% (14/20)
Grading	Pass/Fail

Example MCQs are included at Appendix 2.

16. Moderation

The level of external moderation required for this qualification will be risk based and in line with the Centre Assessment Standards Scrutiny Strategy applicable to this qualification.

There may be situations within the centre devised assessment methodology that require observations, in these situations QNUK EQA Department will also require to conduct verification visits to ensure the accuracy and consistency of assessment decisions.

QNUK EQA Department will advise the centre of the required levels of moderation/verification to anticipate for this qualification upon centre approval for delivery.

17. Reasonable Adjustments

Learners are required to complete the assessments 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 line with the purpose of the qualification. Learners should contact their centre to discuss reasonable adjustment if they feel the prescribed assessment methods would disadvantage them.

18. Results

The centre is required to submit learner results within 10 working days of assessment to Qualifications Network UK for moderation. We will issue verified results and appropriate certification to the approved centre within 7 working days of receiving the results. Centres will forward results and/or certificates to learners, who can expect to receive them within 20 working days of taking the assessment. If learners have not received results and/or certificates within 25 working days, they should contact the centre in the first instance.

Appendix 1: Units

Unit 1 Principles of Food Safety for Catering - Refresher (F/617/9055)

Unit Summary

This unit refreshes understanding of how to take personal responsibility for food safety and how to keep food safe in a catering environment. The importance of maintaining personal health and hygiene and how to keep working areas clean and hygienic in a catering environment is also revisited here.

1. The learner will: Understand how individuals can take personal responsibility for food safety within a catering environment		
Assessment Guidance		Types of Evidence
1.1	Outline the importance of food safety procedures	MCQ
1.2	Describe how to report food safety hazards, infestations and food spoilage	MCQ
1.3	Outline the legal responsibilities of food handlers and food business operators	MCQ

2. The learner will: Understand the importance of maintaining personal health and hygiene in a catering environment		
Assessment Guidance		Types of Evidence
2.1	Explain the importance of personal hygiene in food safety	MCQ
2.2	Describe effective personal hygiene practices	MCQ

3. The learner will: Know how the working areas are kept clean and hygienic within the catering environment		
Assessment Guidance		Types of Evidence
3.1	Explain how to keep the work area and equipment clean and tidy	MCQ
3.2	State how workflow, work surfaces and equipment can reduce contamination risks and aid cleaning	MCQ
3.3	Outline the importance of pest control	MCQ

4. The learner will: Know how to keep food safe within a catering environment		
Assessment Guidance		Types of Evidence
4.1	Identify the risk to food safety from contamination and cross-contamination	MCQ
4.2	Explain how to deal with food spoilage	MCQ
4.3	Describe safe food handling practices and procedures	MCQ
4.4	Explain the importance of temperature controls	MCQ
4.5	Describe stock control procedures	MCQ

Rationale for level

	Level	Emphasis	Comments
Knowledge	2	Strong	
Skills	N/A	N/A	
Overall			

Rationale for TUT and credit			
	Hours	Comments	
Guided learning	4		
Directed study	N/A		
Independent study	N/A		
Non invigilated assessment	N/A		
TQT:	4	Credit:	1

What needs to be learnt?	
Unit 1	
1.1	The importance of food safety procedures including preventing food related illness; the negative impacts of unsafe food handling on the business and individuals; benefits of safe food handling to individuals and the business; identify unsafe practices; importance of compliance with legislative requirements.
1.2	How to report food safety hazards, infestations and food spoilage including how to define hazards; give examples of food safety hazards including biological, physical, chemical and allergenic; company reporting procedures; the role of the Food Standards Agency and Environmental Health practitioners.
1.3	The legal responsibilities of food handlers and food business operators including: <ul style="list-style-type: none"> • Those 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 reduction and prevention of contamination; importance of handwashing and minimal handling of food; good personal hygiene practices e.g. Not touching face, clothes etc. Use of PPE.

2.2	<p>The effective personal hygiene practices including:</p> <ul style="list-style-type: none"> • 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 an appropriate technique; use of warm water and soap and suitable drying. • Personal illness: importance of reporting personal illness and illness in family; importance of being symptom free for 48 Hours; do not touch cuts and wounds; keep covered with visible waterproof dressing.
3.1	<p>How to keep the work area and equipment clean and tidy including reasons for cleaning; purpose of detergents, disinfectants and sanitisers; cleaning techniques; the importance of the correct sequence of cleaning; process of “clear and clean as you go”; where to find information about the chemical and its safe use; risk of cross contamination if chemicals contaminate food or residue is left on food preparation surfaces.</p>
3.2	<p>How workflow, work surfaces and equipment can reduce contamination risks and aid cleaning including:</p> <ul style="list-style-type: none"> • Adequate lighting and ventilation • Adequate hand washing facilities • Work surfaces e.g. Durable, smooth • Colour coding
3.3	<p>The importance of pest control including being able to identify common food pests and signs of an infestation; requirement for reporting food pests; identify common controls methods for reducing food pests.</p>
4.1	<p>The risk to food safety from contamination and cross-contamination understanding each term and giving examples for each; giving examples of how the risk of contamination can be reduced; terms include: microbial, chemical, physical, allergenic hazards, vehicles of contamination</p>
4.2	<p>How to deal with food spoilage including knowing common signs of food spoilage and how to manage and separate spoiled food.</p>
4.3	<p>Safe food handling practices and procedures including being able to identify high and low risk foods; the importance of temperature and time controls; explain safe handling in relation to preparing, cooking, chilling, reheating, displaying, storing freezing, refrigerating and thawing.</p>
4.4	<p>Explain the importance of temperature controls including the importance of knowing the danger zone; minimum temperatures for hot holding and maximum temperature for holding cold foods.</p>
4.5	<p>Stock control procedures including ensuring suppliers are reputable, checking deliveries, appropriate storage environment, date labelling, understanding the terms best before and use by; stock rotation and why this is important.</p>

Appendix 2: Specimen Assessment Material

1. 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
- D Use by and Display Until

2. Food waste must be disposed of properly to:

- A prevent contamination
- B reduce cleaning
- C reduce costs
- D reduce labour

3. Dry food areas should be:

- A cool, dry and well-ventilated
- B light, open and warm
- C dark, cool and secure
- D bright, heated and well ventilated