

HABC Food Safety in Catering Level 2



In a nutshell

To learn about the terminology used in food safety, gain an understanding of principles in food safety, and how to apply knowledge to control hazards and prevent food poisoning.

This course is for...

...those who are or intend to be, food handlers working in catering

...those providing services to catering premises including pest-control operators, maintenance engineers, cleaners and laundry and delivery personnel

Course content

Understand how individuals can take personal responsibility for food safety.

Understand the importance of keeping him/herself clean and hygienic.



COURSE INFORMATION LEAFLET

Understand the importance of keeping the work areas clean and hygienic.

Understand the importance of keeping food safe.

Entry Requirements

There are no formal entry requirements

Additional information

You'll be assessed by a multiple choice question paper which is set by HABC (Highfield Awarding Body for Compliance). An oral examination can also be arranged for candidates who would benefit from this process.

What's next?

Candidates can progress to the HABC Level 3 Award in Supervising Food Safety.