

HABC Level 2 Award in Food Safety

Course Introduction

The Food Safety Level 2 qualification is the accepted minimum standard for those who work in the catering and food industries. It covers a wide range of subjects to ensure that all members of staff maintain a high level of cleanliness in the workplace and actively prevent the contamination of food.

Course Topics

- An introduction to food safety
- Microbiological hazards
- Contamination hazards and controls
- Food poisoning and its control
- Personal hygiene
- Design of food premises and equipment
- Cleaning and disinfection
- Food pests and control
- Food safety management from purchase to service
- Food safety law and enforcement

Course Benefits

Everybody responsible for the preparation, serving or delivery of food requires this qualification as a minimum standard. It is also an ideal springboard to the more advanced level 3 & 4 Food Hygiene Qualifications.

The awarding body Highfield issue all certificates via PDF format. This will be emailed to the course booking contact on successful completion of the course, once recieved from Highfield.

Assessment Method

Multiple Choice examination

Qualification Expiry

3 years