

## Level 2 Award - Food Safety (formerly Basic Food Hygiene)

### What is it and Who is it aimed towards?

The Level 2 Award in Food Safety is for anyone wishing to gain an essential understanding of food safety as it relates to food preparation and handling within the catering and hospitality sector.

This qualification provides up to date safety knowledge for anyone already working in a food preparation or handling role, or who may be starting a new job in the sector.

Whilst the content of the qualification focuses strongly on the day-to-day role of the food handler, it also covers the key responsibilities of staff through monitoring, recording and reporting activities.

The qualification is designed to cover the national occupational standards in Food Safety for the sector. The relevant legislation requires all food businesses to operate a food safety management system based on HACCP (Hazard Analysis Critical Control Points) principles.

### What does it cover?

- The food handler's monitoring role within food safety procedures
- Personal Hygiene
- Legal responsibilities
- Food safety hazards, including allergens
- Keeping the work area clean and hygienic
- Safe receipt and storage of food
- How to prepare, cook, hold and serve food safely

### How is the qualification assessed?

This consists of an examination, which takes the form of a multiple choice question paper of 30 questions to be answered in 45 minutes. The pass mark is 20 and a credit is awarded for 26 or more correct answers.

The assessment takes place after each training course.

### What are the benefits of this qualification?

- It is a legal requirement that all Food Business operators ensure that food handlers are supervised and instructed and/or trained in food hygiene matters commensurate with their work.
- Having this award enables holders to prove that they have been trained and tested by an officially recognised Awarding Body (RIPH) to a defined level.
- In this way, the award helps holders to show they are compliant, and helps employers (Food Business operators) to demonstrate to regulators that the staff are properly trained.

For further information please visit **[www.impactld.co.uk](http://www.impactld.co.uk)**.  
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