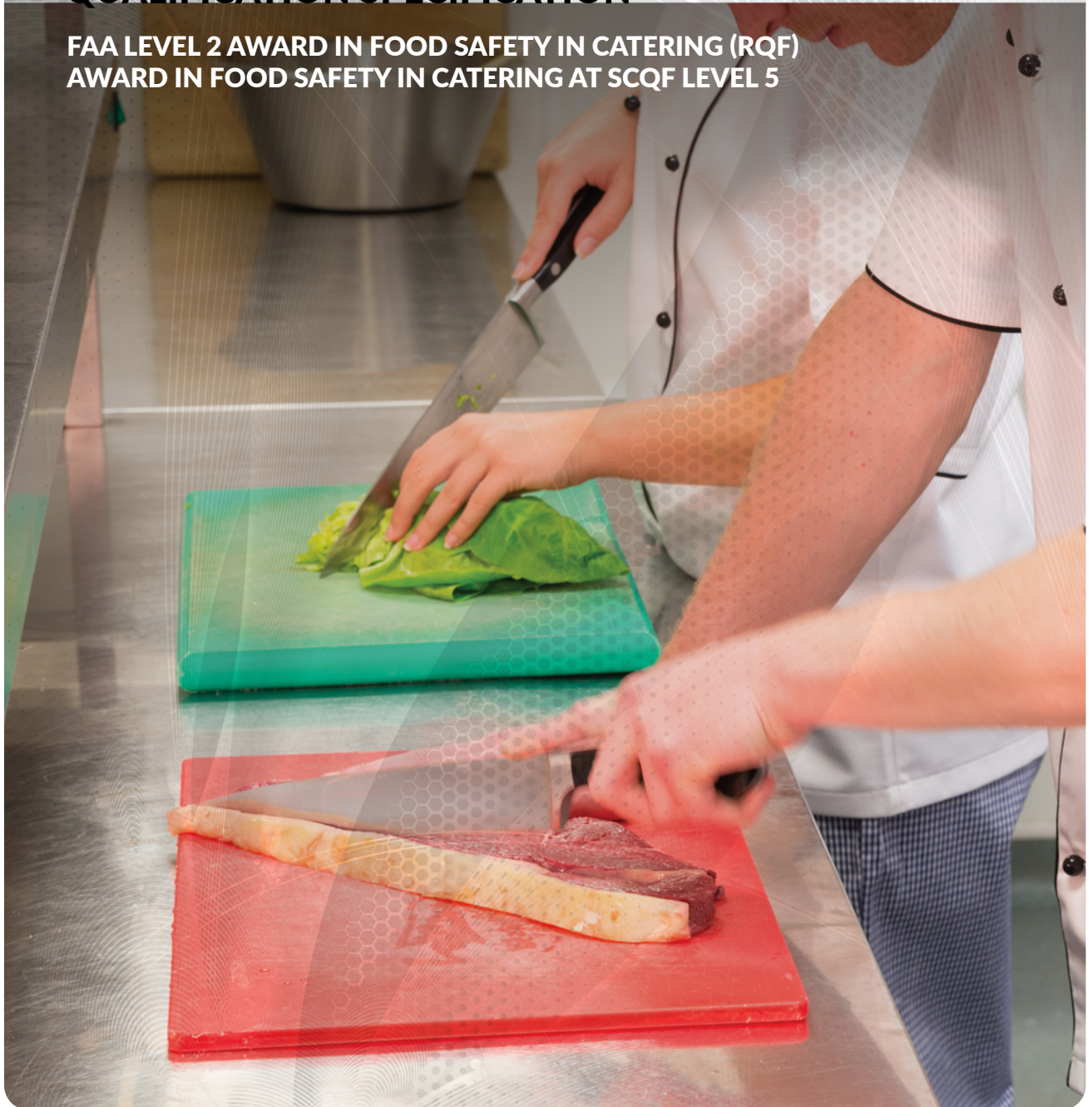


DISTANCE LEARNING QUALIFICATION SPECIFICATION

**FAA LEVEL 2 AWARD IN FOOD SAFETY IN CATERING (RQF)
AWARD IN FOOD SAFETY IN CATERING AT SCQF LEVEL 5**



The qualification is aimed at learners working in the catering industry and other food handlers. It can also be used as an introduction for a learner wishing to gain higher levels of training in this area.

The learner will gain knowledge and understanding of the key issues in food safety required to safeguard the health of consumers. The areas covered are considered vital by the Food Standards Agency to maintain food safety and hygiene.



DISTANCE LEARNING QUALIFICATION SPECIFICATION

Qualification structure

This qualification is regulated in the UK and awarded by First Aid Awards (FAA).

FAA are an awarding organisation regulated by Ofqual and SQA Accreditation. The qualification sits on the Regulated Qualifications Framework (RQF) and the Scottish Credit and Qualifications Framework (SCQF).

The qualification consists of one mandatory unit:

FAA LEVEL 2 AWARD IN FOOD SAFETY IN CATERING (RQF)						
QAN	Unit title	URN	Credit value	Level	GLH	TQT
600/9385/7	Food Safety in Catering	H/502/0132	1	2	3	7

AWARD IN FOOD SAFETY IN CATERING AT SCQF LEVEL 5						
QAN	Unit title	URN	Credit value	Level	GLH	TQT
R377 04	Food Safety in Catering	UF16 04	1	5	3	7

QAN - Qualification accreditation number

URN - Unit reference number

GLH - Guided learning hours

TQT - Total Qualification Time

Entry requirements

The qualification is available to learners aged 18 or over.

It may be possible to allocate a reasonable adjustment to a learner who has a disability, medical condition or learning need; learners should contact their training provider to discuss. Any reasonable adjustments granted must be in line with the [FAA Reasonable Adjustments Policy](#).

However, due to this being a distance learning qualification and the level of unsupervised learning required, a learner must have the literacy skills to be able to read and self-learn the reference manual and additional resources.

Qualification duration

The qualification has 3 assigned guided learning hours (GLH) and 7 hours total qualification time (TQT). GLH indicates the number of contact hours that the learner will have with the trainer/assessor. TQT includes GLH but considers unsupervised learning and is an estimate of how long the average learner will take to achieve the qualification.

It is beneficial for the learner to undertake additional independent learning for example, by doing research on the internet.

Certification

The qualification does not have an expiry date but refresher training and keeping up to date with changes to policies, procedures and new legislation through ongoing CPD is vital.

Progression

Learners who achieve this qualification may progress on to a higher level food safety qualification. FAA offer qualifications in first aid and related subjects, health and safety including manual handling and fire safety, and safeguarding if a learner wanted to diversify.





DISTANCE LEARNING QUALIFICATION SPECIFICATION

Learning outcomes and assessment criteria

A regulated qualification has set learning outcomes and assessment criteria. The learning outcomes describe the skills and knowledge a learner will gain by successfully completing the qualification. The assessment criteria state the skills, knowledge and competence a learner will be required to demonstrate during the course assessment.

FOOD SAFETY IN CATERING	
LEARNING OUTCOMES The learner will:	ASSESSMENT CRITERIA The learner can:
1. Understand how individuals can take personal responsibility for food safety	1.1 Outline the importance of food safety procedures, risk assessment, safe food handling, and behaviour 1.2 Describe how to report food safety hazards 1.3 Outline the legal responsibilities of food handlers and food business operators
2. Understanding the importance of keeping him/herself clean and hygienic	2.1 Explain the importance of personal hygiene in food safety including its role in reducing the risk of contamination 2.2 Describe effective personal hygiene practices, for example, protective clothing, hand washing, personal illness, cuts and wounds
3. Understand the importance of keeping the work areas clean and hygienic	3.1 Explain how to keep the work area and equipment clean and tidy to include cleaning and disinfection methods, safe use and storage of cleaning chemicals and materials, and waste disposal 3.2 State how work flow, work surfaces and equipment can reduce contamination risks and aid cleaning 3.3 Outline the importance of pest control
4. Understand the importance of keeping food safe	4.1 State the sources and risks to food safety from contamination and cross-contamination to include microbial, chemical, physical and allergenic hazards 4.2 Explain how to deal with food spoilage including recognition, reporting and disposal 4.3 Describe safe food handling practices and procedures for storing, preparing, cooking, chilling, reheating, holding, serving and transporting 4.4 Explain the importance of temperature controls when storing, preparing, cooking, chilling, reheating, holding, serving and transporting food 4.5 Describe stock control procedures including deliveries, storage, date marking and stock rotation

ASSESSMENT INFORMATION

The qualification is assessed by professional discussion with the trainer/assessor and evidenced by a recorded video call. The learner has a maximum of 60 minutes to complete the assessment. This recording will be kept following the [FAA Data Protection Policy](#) and will not be shared with any person except for quality assurance purposes by FAA, the FAA centre providing the training, and the regulatory bodies as required.

There is no grading of the assessment; learners pass or are referred.