



# Qualification Specification

A learner's guide to the

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

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# INTRODUCTION

## 1 INTRODUCTION

1.1 This qualification specification outlines the key information related to the QNUK Level 2 Award in Food Safety for Catering (RQF)

## 2 QUALIFICATION PURPOSE

2.1 This qualification is aimed at those working in the preparation, cooking and serving of food.

## 3 QUALIFICATION OBJECTIVE

3.1 This is a qualification that indicates an individual can undertake a specific role in the workplace and that may be relied upon by employers.

## 4 QUALIFICATION STRUCTURE

4.1 This qualification comprises a single unit. The learning outcomes and assessment criteria can be found in section 8

### 4.2 Qualification title

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

### 4.3 Qualification accreditation number

4.3.1 603/0816/3

### 4.4 Qualification level

4.4.1 Level 2

### 4.5 Credit value

4.5.1 1

### 4.6 Guided learning hours (GLH)

4.6.1 6

### 4.7 Total Qualification Time (TQT)

4.7.1 9

### 4.8 Unit one title

4.8.1 Principles of Food Safety for Catering

### 4.9 Unit one reference number

4.9.1 T/615/3763

## 5 PRE-REQUISITES

5.1 It is recommended that learners have a minimum of Level 1 literacy and numeracy or equivalent.

5.2 Learners should be at least 14 years old in order to undertake the qualification

5.3 There are no other pre-requisites for this qualification.

## **6 GEOGRAPHICAL COVERAGE**

**6.1** This qualification is available to learners in England, Wales and Northern Ireland. The Qualification can be delivered in other countries however learners should be aware that the content is designed to meet current UK legislation.

## **7.1 ACCEPTABLE FORMS OF I.D.**

**7.1.1** The list below outlines acceptable forms of identification for learners undertaking a regulated qualification with Qualifications Network.

**7.1.2** Ideally learners should provide at least 1 form of photo I.D. If photo I.D is not available, 2 forms of non-photographic I.D can be produced.

**7.1.3** Acceptable forms of photographic I.D (1 required) are:

Signed UK Photo card driving licence

- Signed passport (any nationality)
- Valid EU Photo identity card
- SIA security licence (with photo)
- Current and valid warrant card issued by HM forces or Police
- Current and valid Prison service card (with photo)
- Proof of age card
- Employee photo identification card
- Firearms license (with photo)

**7.1.4** Acceptable forms of non-photographic I.D (2 required) are:

- Current driving license – paper version
- Birth certificate
- Marriage/civil partnership certificate
- Mortgage statement (issued within past 12 months)
- Bank or building society statement (issued within last 3 months)
- Bank or building society account opening confirmation letter (issued within last 3 months)
- Credit card statement (issued within last 3 months)
- Pension or endowment financial statement (issued within last 12 months)
- P45 or P60 statement (issued within last 12 months)
- Council tax statement (issued within last 12 months)
- Valid work permit or visa issue by UK government
- Utility bill – excluding mobile phone bill (issued within last 3 months)
- Benefit statement e.g. child benefit, pension (issued within last 3 months)

## 8 UNITS OF ASSESSMENT

8.1 Each learner should successfully be assessed against the assessment criterion outlined below.

8.2

Learning outcome		Assessment Criterion	
1	Understand how individuals can take personal responsibility for food safety within a catering environment.	1.1	Outline the importance of: <ul style="list-style-type: none"> <li>• food safety procedures</li> <li>• risk assessment</li> <li>• safe food handling</li> <li>• avoiding unsafe behaviour</li> </ul>
		1.2	Describe how to report food safety hazards, infestations and food spoilage.
		1.3	Outline the legal responsibilities of food handlers and food business operators
2	Understand the importance of maintaining personal health and hygiene in a catering environment	2.1	Explain the importance of personal hygiene in food safety including their role in reducing the risk of contamination
		2.2	Describe effective personal hygiene practices in relation to: <ul style="list-style-type: none"> <li>• protective clothing</li> <li>• hand washing</li> <li>• personal illnesses,</li> <li>• cuts and wounds</li> </ul>
3	Know how the working areas are kept clean and hygienic within the catering environment	3.1	Explain how to keep the work area and equipment clean and tidy including: <ul style="list-style-type: none"> <li>• cleaning methods</li> <li>• safe use of chemicals</li> <li>• storage of cleaning materials</li> </ul>
		3.2	State the importance of safe waste disposal
		3.3	Outline the importance of pest control
4	Know how to keep food safe within a catering environment	4.1	State the risk to food safety from contamination and cross-contamination to include: <ul style="list-style-type: none"> <li>• microbial</li> <li>• chemical</li> <li>• physical</li> <li>• allergenic hazards</li> <li>• vehicles of contamination</li> </ul>
		4.2	State how contamination of food can cause illness or injury
		4.3	Describe safe food handling practices and procedures
		4.4	Explain the importance of temperature controls
		4.5	Describe stock control procedures to include: <ul style="list-style-type: none"> <li>• deliveries,</li> <li>• storage,</li> <li>• date marking</li> <li>• stock rotation</li> </ul>
		4.6	Explain how to recognise and dispose of food spoilage

## 9 ASSESSMENT METHODS

9.1 This qualification is assessed by multiple choice questions.

### 9.2 Multiple choice questions

9.2.1 There is a single multiple choice question paper. Learners must achieve a minimum of 70% to pass.

### 9.4 Example question

9.4.1 When preparing salads, which chopping board is the most appropriate to use:

A Green

B Blue

C Red

## 10 REASONABLE ADJUSTMENTS

10.1 All learners will have an opportunity to access fair assessment to demonstrate evidence of skills and knowledge. Requests for reasonable adjustments can be made to the Centre delivering the qualification.