

Food Safety

HABC Level 2 Award in Food Safety for Retail (QCF)

This qualification is ideal for anyone working in the retail industry, or those about to start work in the retail industry, where dealing with food is a part of their role. Subjects covered include food safety hazards, food poisoning control, temperature controls, personal hygiene, cleaning and disinfection and the role of the food handler in keeping food safe.

The HABC Level 2 Award in Food Safety for Retail (QCF) is accredited and recognised internationally and has been developed to protect customers, brand reputation and profits.

In preparation for the transition to the Regulated Qualifications Framework (RQF), the HABC Level 2 Award in Food Safety in Retail is currently under review and an updated qualification specification will be available from early 2017.

How long will it take me to achieve this qualification?

This qualification is usually achieved by taking a one-day classroom-based course. However, it can also be achieved through a variety of other methods, including blended and distance learning, as long as the recommended learning hours are completed.

How is the qualification assessed?

This qualification is assessed by a multiple-choice examination, in which the learner must answer correctly at least 20 out of 30 questions. The examination will take a maximum of 1 hour to complete.

What next?

Individuals achieving this qualification can then progress on to any of the HABC Level 3 Food Safety qualifications, which are ideal for those wishing to work in a supervisory role.

Where can this course be taken?

Through any HABC approved training centre.

Qualification Number: 500/6780/1 Credit Value: 1

Highfield Fact Sheet

Sample questions:

1. Which of the following statements is correct regarding food poisoning?
 - a) Symptoms are always difficult to detect
 - b) It usually results in death
 - c) It can be prevented by good hygiene practices
 - d) All cases of diarrhoea are caused by food poisoning
2. Which of the following is the **main** reason that external waste bins should have lids?
 - a) To help discourage theft from the bins
 - b) To reduce odours
 - c) To stop pests being attracted to the food business
 - d) To shelter the contents from the sun and rain
3. To multiply, food poisoning bacteria need:
 - a) food, darkness, moisture and time
 - b) moisture, food, warmth and time
 - c) food, moisture, soil and warmth
 - d) warmth, time, soil and moisture

Qualification Number: 500/6780/1 Credit Value: 1