

Level 2 Award in Food Safety

Name:		Start date:
Course Code:		
Date		Task
	Induction	Introduction to qualification, expectations of the course and paperwork
	Week 1	<p>Understand how individuals can take personal responsibility for food safety:</p> <ol style="list-style-type: none"> 1. Importance of food safety procedures 2. Importance of risk assessments 3. Importance of safe food handling and behaviour 4. Reporting food safety hazards 5. Procedures for reporting hazards identified 6. Legal responsibilities of food handlers and food business operators 7. Food Safety Management System 8. Food Hygiene Rating Scheme
	Week 1	<p>Understand the importance of individuals keeping clean and hygienic:</p> <ol style="list-style-type: none"> 1. Personal hygiene 2. Personal hygiene practices
	Week 2	<p>Understand the importance of keeping the work areas clean and hygienic:</p> <ol style="list-style-type: none"> 1. Work areas and equipment 2. Workflow, work surfaces and equipment 3. Pest control
	Week 2	<p>Understand the importance of keeping food safe Contamination and cross contamination:</p> <ol style="list-style-type: none"> 1. Food spoilage 2. Storage procedures 3. Temperature control 4. Stock-control procedures 5. Colour coded kitchen equipment
		TOTAL PLANNED GUIDED LEARNING HOURS: 10 hours
	Week 3	Paper-based Sample Assessment – Submit For Marking – This will trigger registration for exam
	Week 4	Online Assessment & Exit Paperwork
Notes:		