

Food Hygiene - Level 2 Course

Key Information

Course Format:
Paper Based Course Materials

Price:
£190.00

Assessment:
Written Assignments

Payment Options:
Spread the cost over 4 monthly payments

Approximate Study Time:
100 Hours of Self Study

Initial Payment of
£85.00

Approximate Delivery Time:
2-3 Working Days (Royal Mail Recorded Delivery)

Followed by 3 payments of:
£35.00



The **Food Hygiene – Level 2 Course** has been written for anyone who is involved in, or is looking to be involved in any industry associated with food preparation. The course aims to give any staff, supervisors or managers the vital knowledge needed to offer the very best professional approach to food hygiene.

Food poisoning is often a symptom of a lack of awareness and poor food hygiene. Because of this, it is by law that anyone who handles food must receive suitable training and/or supervision in food hygiene that is appropriate to the job that they do. As most food poisoning cases are caused by simple errors, training is recognised for its vital role in improving standards of food hygiene and meeting customers' demands for safer food.

On successful completion of this course students will receive an accredited Level 2 Certificate Award.

The course includes the following units:

- Unit 1 - Legislation
- Unit 2 – What is Food Hygiene?
- Unit 3 – Food Contamination
- Unit 4 – Food Poisoning
- Unit 5 – How Bacteria Multiply
- Unit 6 – Preventing Food Poisoning
- Unit 7 – Personal Hygiene
- Unit 8 – Safe Food Preparation
- Unit 9 – Cleaning and Disinfecting
- Unit 10 – Food Storage
- Unit 11 – Waste Disposal and Pest Control
- Unit 12 - Buildings and Equipment

Learning Outcomes:

Understand present legislation and hazard analysis in relation to good food hygiene; Explain the term "Food Hygiene" and the responsibility of their role as a food handler; Describe different types of contamination; Understand all issues involved in food poisoning and name the most common types, their source and their symptoms; Understand how bacteria multiply and explain the measures we can take to prevent this; Understand the importance of personal hygiene; Name a variety of pests, their signs and risks in the workplace; Describe the differences between cleaning and disinfecting in the workplace; and Relate design and maintenance of premises and utensils to good food hygiene.

Prerequisites:

There is no previous learning knowledge or experience required to take this course.

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Course Duration & Support:

Students may register at any time and have a full year to complete their studies. As the course is self study you can complete in as little or as long a time as you prefer.

You also have access to a personal tutor by mail or email for a 12 month period and our student support team are also available for any other queries that you may have whilst completing your course.

Assessment:

You will be assessed on coursework which is detailed in the course materials. Most coursework consists of a series of tutor marked assignments together with an end of course multi-choice questionnaire, and will lead you to the Food Hygiene ABC Awards Certificate. Your work can be sent back to your course tutor by email or by post.

Certification:

On successful completion of this course students will receive a Food Hygiene Certificate of Achievement by ABC Awards and a Learner Unit Summary (which lists the details of all the units you have completed as part of your course).



The completion of this course alone does not lead to an Ofqual regulated qualification but may be used as evidence of knowledge and skills towards regulated qualifications in the future. The unit summary can be used as evidence towards Recognition of Prior Learning if you wish to progress your studies in this sector. To this end the learning outcomes of the course have been benchmarked at Level 2 against level descriptors published by Ofqual, to indicate the depth of study and level of difficulty involved in successful completion by the learner.

Information on level descriptors can be found on the Ofqual's level descriptors page. We provide a link to this on each course page of our website.

The course has been endorsed under the ABC Awards' Quality Licence Scheme. ABC Awards' endorsement involves a robust and rigorous quality audit by external inspectors to ensure quality is consistently met. A regular review of courses is carried out as part of the endorsement process. This means that the course developers (NCC) have undergone an external quality check to ensure that the organisation and the courses it offers, meet certain quality criteria. The course itself has been designed by NCC to meet specific learners' or employers' requirements.

ABC Awards is a brand of the Skills and Education Group Awards. A leading national awarding organisation with a long-established reputation for providing high-quality support and services to the educational sector. ABC Awards offer 400 Ofqual regulated qualifications, as well as delivering certification through their Quality License Scheme for training and learning opportunities that don't use regulated qualifications. As a registered charity, Founded in 1998, ABC Awards combines their expertise with a responsive, flexible and innovative approach to the needs of their customers.