

# 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 and 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.

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

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

Qualification delivery can be classroom-based or distance learning through video conferencing software.

## QUALIFICATION STRUCTURE

The qualification consists of one unit which learners must successfully complete to achieve the qualification.

### Learning outcomes and assessment criteria

FAA qualifications have 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 assessment.

Qualification number	RQF 600/9385/7	SCQF R377 04
The qualification consists of one unit		

Unit title	Food Safety in Catering	
RQF unit code	H/502/0132	
SCQF unit code	UF16 04	
Guided Learning Hours (GLH)	Classroom-based - 6 hours	Distance learning - 3 hours
Total Qualification Time (TQT)	7 hours	

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

## ENTRY REQUIREMENTS

The qualification is available to learners aged 14 or over.

It is recommended that learners hold a minimum of level 1 in literacy or equivalent to undertake this qualification.

It may be possible to grant a reasonable adjustment for a learner who has a disability, medical condition or learning need following the [FAA Reasonable Adjustment and Special Consideration Policy](#). For example, assistance could be given with reading or writing during a classroom-based assessment.



Due to the level of unsupervised learning, a learner undertaking a distance learning course must have the literacy skills to complete the required self-study.

If a learner has any concerns they should contact their training provider to discuss before attending the course.

## QUALIFICATION DELIVERY

Guided Learning Hours (GLH) indicates the number of contact hours that the learner will undertake being taught or assessed under the immediate guidance or supervision of the trainer/assessor in the classroom, or for distance learning qualifications remotely by video conferencing software.

Total Qualification Time (TQT) includes GLH but also considers unsupervised learning or preparation undertaken by a learner such as self-study or the completion of set tasks and is an estimate of how long an average learner may take to achieve the qualification.

TQT remains the same for a qualification regardless of the method of delivery but the guided learning hours (GLH) will be different due to distance learning self-study.

### Classroom-based delivery

6 guided learning hours and 7 hours total qualification time.

The minimum classroom contact time of 6 hours, which includes assessment, can be delivered in 1 day or completed over a maximum of 3 weeks ensuring each session is a minimum of two hours.

The learner ratio for classroom delivery is a maximum of 16 learners to 1 trainer/assessor.

### Distance learning delivery

Distance learning delivery can be by either self-study and webinars or continuous contact between the learner and trainer/assessor.

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

The learner ratio for distance learning delivery is a maximum of 20 learners to 1 trainer/assessor.

- **Self-study and webinars**

3 guided learning hours and 7 hours total qualification time.

The minimum contact time between the learner and trainer/assessor by video conferencing software of 3 hours, which includes assessment, must be completed over a maximum of 3 weeks.

This method of delivery involves a combination of self-study by the learner using FAA resources and trainer/assessor webinars.

- **Continuous contact by video conferencing software**

6 guided learning hours and 7 hours total qualification time.

The qualification can be delivered by video conferencing software in the format of classroom delivery with the learners and the trainer/assessor in continuous contact.

The minimum contact time of 6 hours, which includes assessment, can be delivered in 1 day or completed over a maximum of 3 weeks ensuring each session is a minimum of two hours.

## QUALIFICATION ASSESSMENT

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

### Classroom-based assessment

The qualification is assessed through a written assessment.

### Distance learning assessment

The qualification is assessed by professional discussion with the trainer/assessor through video conferencing software.



## QUALIFICATION VALIDITY

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

It is strongly recommended that the learner attends annual refresher training.

## PROGRESSION

FAA offer qualifications in first aid and related subjects, health and safety including fire safety and manual handling, safeguarding, and first aid for mental health if a learner wanted to diversify.

Qualification specifications for all FAA qualifications can be found on the [FAA website](#).

