

FOOD SAFETY IN CATERING - LEVEL 2

Course Name	Start Date	End Date	Site	Total Fees
Food Safety in Catering (Level 2)	31/03/2025	31/03/2025	ENDERBY ADULT LEARNING CENTRE	41.76
Food Safety in Catering (Level 2)	11/12/2024	11/12/2024	LOUGHBOROUGH MOIRA CENTRE	41.76
Food Safety in Catering (Level 2)	20/01/2025	20/01/2025	MARKET HARBOROUGH SYMINGTON BUILDING	41.76
Food Safety in Catering (Level 2)	12/05/2025	12/05/2025	MELTON LIBRARY	41.76
Food Safety in Catering (Level 2)	25/11/2024	25/11/2024	THURMASTON THE ROUNDHILL ACADEMY	41.76
Food Safety in Catering (Level 2)	03/03/2025	03/03/2025	COALVILLE LIBRARY	41.76
Food Safety in Catering (Level 2)	14/10/2024	14/10/2024	HINCKLEY LIBRARY	41.76
Food Safety in Catering (Level 2)	03/02/2025	03/02/2025	WIGSTON MAGNA LIBRARY	41.76

01. Who is this course for?

This Level 2 Food Safety course satisfies a food handler's legal obligation to undertake appropriate safety training prior to working with food. Food safety training is a requirement for all businesses that handle food, including restaurants, hospitals and shops. This qualification will ensure you have the necessary knowledge and skills to understand the principles of cleanliness, hygiene, and food safety to work within a professional catering environment. It is delivered as a 1-day course.

02. What will I learn?

This course will teach you to recognise the most common types of hazards in a professional kitchen environment and what you can do to reduce the risk of contamination. Topics include: personal hygiene, cleaning and disinfection, food poisoning, microbiological hazards, contamination and controls, food safety management systems, pest management, care and use of equipment, and more. You will also learn the relevant legislation that governs professional kitchens and how the legislation is enforced.

03. How will I learn?

This qualification is tutor led as a 1-day course, which will comprise of 7hrs in class, with rest breaks. Your tutor will use a combination of demonstrations, presentations and discussions, with feedback throughout, to guide you through the course content. Reference materials will be provided to reinforce the topics covered.

04. What will I need to bring?

We recommend you bring materials like paper and pens to help you take notes. You will need a drink and lunch/snacks with you as the course is a full day with 30mins for the lunch break. You will be required to bring photo ID to be eligible for the course.

05. What skills or experience do I need?

Prior knowledge is helpful but not essential. You will need to have a good standard of English language, reading

and writing to attend this course and candidates will be required to read and complete assessments independently. Ideally you should hold a level 1 in English. If you are concerned about your English skills, we recommend you speak to your tutor, as we may be able to help.

06. How will I be assessed?

Your learning will be assessed using a short multiple-choice assessment at the end of the course. If successful, you will achieve a 'Level 2 Award in Food Safety for Catering (RQF)' certificate from the accreditation body Highfield. You will receive a certificate 3-4 weeks after the course which is valid for 3-years. At the end of this course, you will have gained a level 2 qualification from Highfield Qualifications.

07. What could I do after this course?

Following this course you could progress to: Level 3 Award in Food Safety for Catering Level 3 Emergency First Aid at Work We offer a range of courses in the following: Digital Skills Learning for Wellbeing, including Arts and Leisure Languages, British Sign Language, and ESOL Maths and English Employability, including compliance courses Apprenticeships and Traineeships Family Learning Programmes for Adults with Learning Difficulties and/or Disabilities

08. How will I be supported in my learning?

We aim to support all learners to succeed. Our tutors will work with all learners to meet individual needs by using a range of resources and teaching methods. When you enrol on your course you will be asked if you have any additional learning needs or disabilities which may affect your learning. This might include physical disabilities, neurodivergent needs (e.g., Autistic Spectrum Disorder, ADHD, dyslexia, or dyspraxia, etc.), visual and auditory impairments, or a medical condition which might affect your learning. Your tutor will contact you prior to joining the course to discuss what support can be put in place. For some learners, this may mean organising extra time in exams or arranging for a Learning Support Assistant to support your learning in class. We also offer a wide range of assistive technology such as reader pens, screen readers, large print keyboards and screens, alongside in-class resources such as coloured overlays, large-print resources and more.

09. Is help available with course fees?

Many of our courses are FREE to all learners. For fee-paying courses, if you are in receipt of state benefits or have a low income (£26,211.90 before deductions) you could be entitled to enrol on your course for FREE, or at a 70% Reduced Fee cost. If your course is accredited (working towards a formal qualification) your course may be FREE if you earn under £25,000 before deductions. Some exclusions apply, eligibility for fee reduction is subject to change, and you may be required to provide evidence of earnings. If the amount you must pay for your course is over £50, we offer instalment plans which break down the cost of learning into a set number of easy monthly payments. If you need help with the wider costs of study, such as childcare, resources, travel, and transport costs, you may be eligible to have these costs reimbursed through our Discretionary Learner Support Fund. Visit us online for more details, and to download the online application form.

10. How do I choose the right course for me?

If you are unsure about which course may be right for you, our team of Learning and Work Advisers are on hand to offer FREE and impartial information, advice and guidance on learning and work options available to you. To book your free, confidential, and impartial appointment, please call FREEphone 0800 988 0308 or email LALS.LWA@leics.gov.uk.