
HABC Level 2 Award in Food Safety in Catering

What is the course about?

This qualification is ideal for anyone working in the catering and hospitality industry (or those about to start work in the industry). Subjects covered include hazards and controls, food safety management and temperature controls, food poisoning control, personal hygiene, cleaning and disinfection, food pests and the role of the food handler in keeping food safe.

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

What are the entry requirements?

Non required

What subjects will I study?

- Introduction to food safety
- Food premises and equipment
- Cleaning and disinfection
- HACCP from purchase to service
- Food safety law and enforcement

How will I be assessed?

It will be assessed by a multiple-choice examination, where the candidate must answer at least 20 out of 30 questions correctly. The examination will take a maximum of 1 hour to complete.

What are my progression and career options?

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

Who should I contact?

For further information, you can contact the course tutor via the Programme Area Secretary on 648205.