

# Food Safety

## **HABC Level 2 Award in Food Safety for Manufacturing (QCF)**

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

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

In preparation for the transition to the Regulated Qualifications Framework (RQF), the HABC Level 2 Award in Safety for Manufacturing is currently under review and an updated qualification specification will be available from early 2017.

### **How long will it take me to achieve this qualification?**

This qualification is usually achieved by taking a one-day classroom-based course. However, it can also be achieved through a variety of other methods, including blended and distance learning, as long as the recommended learning hours are completed.

### **How is the qualification assessed?**

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

### **What next?**

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

### **Where can this course be taken?**

Through any HABC approved training centre.

Qualification Number: 500/6352/2 Credit Value: 1

# Highfield Fact Sheet

## Sample questions:

1. Which of the following is the **main** reason that external waste bins should have lids?
  - a) To shelter the contents from the sun and rain
  - b) To reduce odours
  - c) To help discourage theft from the bins
  - d) To stop pests being attracted to the food business
2. Serious contamination of cooked meat is **most** likely to occur if it is stored:
  - a) next to ready-to-eat food
  - b) next to raw meat
  - c) in a freezer
  - d) next to open canned food
3. To multiply, food poisoning bacteria need:
  - a) moisture, food, warmth and time
  - b) food, moisture, soil and warmth
  - c) food, darkness, moisture and time
  - d) warmth, time, soil and moisture

Qualification Number: 500/6352/2 Credit Value: 1