

Principles of Food Safety in Catering (Level 2)

# APPLICATION FORM

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| **FIRST NAME**………………………………………………………………………………..**MR/MRS/MISS/MS**  **LAST NAME**.………………………………………………………………………………………………………  **ORGANISATION NAME**.……………………………………………………………………………………….  **ADDRESS (FOR CORRESPONDENCE)**……………………………………………………………….………………………….  ………………………………………………………………………………………………………………………...  **TELEPHONE NUMBER**………………………………………………………………………………………….  **EMAIL ADDRESS…………………………………………………………………………………………………** |

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| **Mr/Mrs/Miss/Ms** | **Name of Attendee(s)** | **Preferred Course**  **(see attached sheet for dates)**  **1st Choice 2nd Choice** | |
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The training is in English and there is a multiple–choice exam of 20 questions at the end of the day.

**Please let us know in advance if English is not your first language as there are some foreign language exam paper that can be ordered which may be of help.**

Alternatively, If you would prefer an **English oral exam** (spoken) rather than a written exam, please tick this box .

If you have any other additional requirements, please call us (01273) 294416/294491 and we will try to make the necessary adjustments.

#### The cost of the course is currently £69 (until April 2019, £70)

#### Please phone 01273 294416/294491 to pay by credit/debit card.

#### If paying by cheque it should accompany this application form, and be

#### made payable to ‘Brighton & Hove City Council’ and sent to

#### Food Safety Team, 2nd Floor, Bartholomew House, Bartholomew Square, Brighton, BN1 1JP

**Refunds will only be issued if we have received notification of cancellation within five working days of the course date. Five days’ notice is also required to change a course date, otherwise you will need to re-submit an application with a further payment.**

**2019 COURSE DATES**

19 February, 9 April, 21 May, 25 June

**Principles of Food Safety in Catering (Level 2)**

**Overview**

The aim of the Principles of Food Safety in Catering (Level 2) qualification is to provide candidates with knowledge of the basic food safety practices that is essential in the catering industry. This includes the hazards and risks to food safety presented by food operations and personnel together with cost-effective, practical control measures.  
  
The qualification is designed principally for those who are, or intend to be, food handlers working in catering. It is also appropriate for persons providing services to catering premises including pest control operators, maintenance engineers, cleaners, laundry and delivery personnel.  
  
The achievement of the Level 2 Award in Food Safety in Catering qualification will enable learners to identify how to make changes to catering practices in order to improve the safety of catering services.

**Outline programme**

The qualification covers the following topics:

* Introduction to Food Safety
* Microbiological Hazards
* Food Poisoning and its Control
* Contamination Hazards and Controls
* HACCP from Purchase to Service
* Food Handlers and Personal Hygiene
* Food Premises and Equipment
* Food Pests and Control
* Cleaning and Disinfection
* Food Safety Enforcement

**Qualification information**

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| Course duration: | 6 hours minimum |
| Assessment method | 20 multiple choice questions |
| Ofqual accreditation | Yes |
| Level | Level 2 |

#### The payment includes tuition, workbook, examination paper, certificate on

#### successful completion and tea/coffee.