



QA Level 2 Award in

# Food Safety for Retail (QCF)



1 day  
course



Ofqual  
regulated



Refresher training  
recommended every 3 years

## Reduce the Risks

**Did you know that there are more than 500,000 cases of food poisoning in the UK each year?**

EU and UK regulations state that all food handlers must receive appropriate training in food safety practices relevant to their duties. However, having a good understanding of food safety practices is not only a legal requirement, it is also essential in protecting the health of both consumers and food handlers.

The **QA Level 2 Award in Food Safety for Retail (QCF)** is a regulated and nationally recognised qualification designed for those working, or planning to work, in a food retail environment such as: supermarkets, corner shops or premises with hot and chilled food display counters.

Successful candidates will develop a strong understanding of the importance of food safety, including correct food handling practices and measures to reduce the risk of contamination.

## What's Covered?

- 🔊 The importance of food safety
- 🔊 Food safety laws
- 🔊 Legal responsibilities of food handlers
- 🔊 Types of contamination and the associated risks
- 🔊 Bacteriology
  - Food poisoning
  - Foodborne illnesses
- 🔊 An introduction to Hazard Analysis and Critical Control Points (HACCP)
- 🔊 Personal hygiene
- 🔊 Design of premises and equipment
- 🔊 Cleaning and disinfection
- 🔊 Waste disposal
- 🔊 Pest control
- 🔊 Safe food handling practices including time and temperature controls
  - Cooking & reheating
  - Chilling
  - Cooling
  - Freezing
  - Hot holding
  - Displaying food
  - Temperature measuring devices
  - Core temperatures
  - Food preservation
  - Storage
- 🔊 Stock control procedures
- 🔊 Food spoilage

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