



QA Level 2 Award in

Food Safety for Retail (RQF)



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 (RQF)** 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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