



openawards

Open Awards Level 2 Award in Food Safety in Catering (RQF)

(603/1290/7)



QUALIFICATION GUIDE

Contents

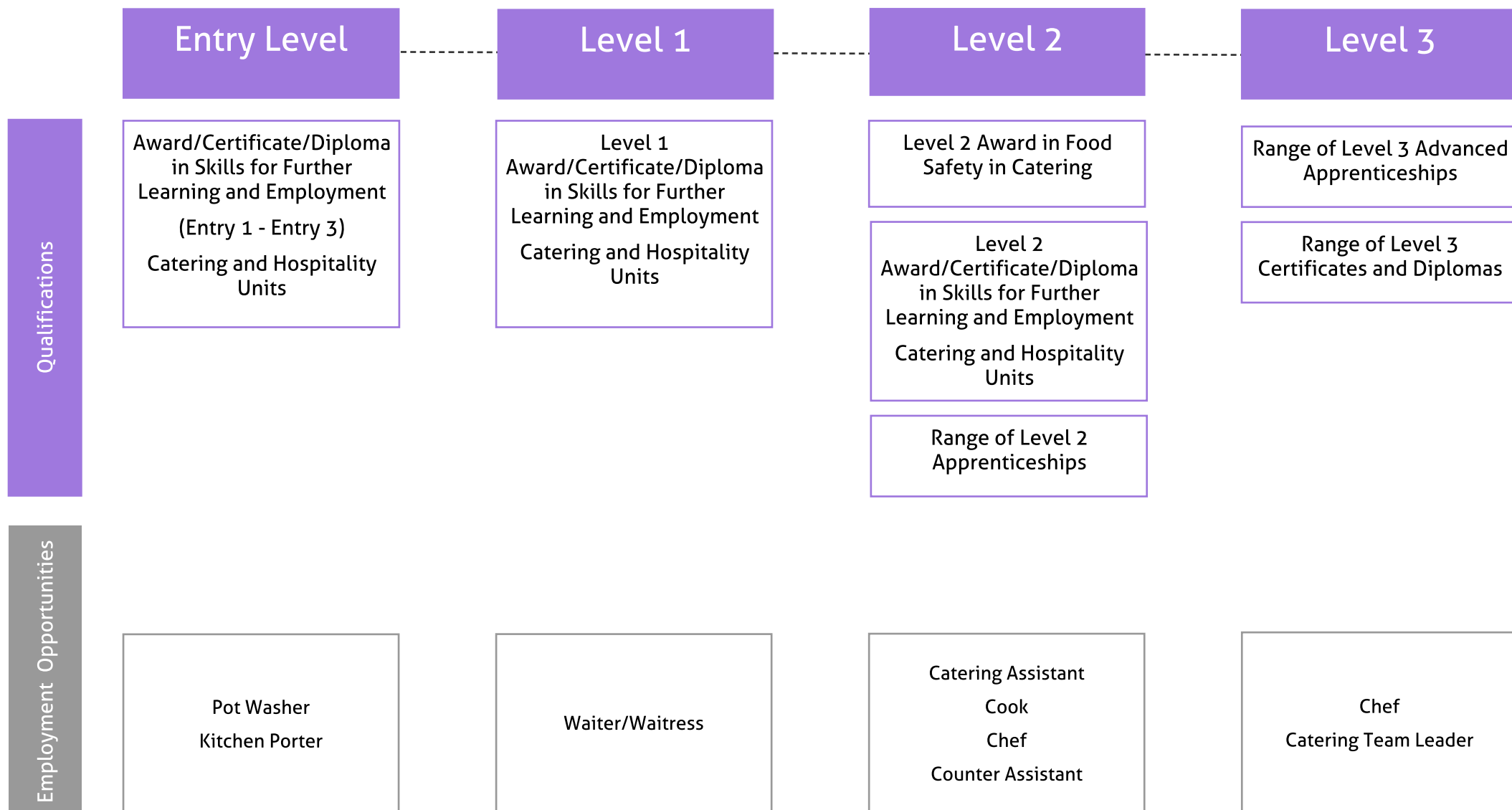
Sector Pathway	2
About this Compliance Qualification	3
Purpose Statement	5
Qualification Units	7
Delivering this Qualification	8
Sample Assessment	11
Appendices and Links	15

Pathways to Employment

Food Safety in Catering



openawards



About this Compliance Qualification

Title	Open Awards Level 2 Award in Food Safety in Catering
QAN	603/1290/7
Sector	7.4 Hospitality and Catering
Level	Two
Funding	Please click here for more information
Pricing Information	Please click here for more information
Review Date	31 st March 2022

Ofqual Purpose	Confirm occupational competence and/or licence to practice
Ofqual Sub-Purpose	Confirm the ability to meet a 'licence to practice' or other legal requirements made by the relevant sector, professional or industry body

Rules of Combination	
To achieve the qualification learners must successfully achieve the single mandatory unit	
Credit Value of the Qualification:	1
Minimum Credits to be achieved at the Level of the Qualification:	1
Mandatory Units A:	1 credit to be achieved

Total Qualification Time/Guided Learning	
Total Qualification Time (hours)	10
Guided Learning (hours)	9

Age Range and Restrictions:	
Pre -16	✓
16 – 18	✓
19+	✓
Any other restrictions specific to the qualification(s)	None

Any specified entry requirements
There are no age restrictions for working towards this qualification and no specific prior achievements required.

Assessment Method
This qualification is assessed by a single online multiple choice assessment comprising 30 questions, which is externally set and marked by Open Awards. A sample assessment is available here . The questions and answers are provided in full in the sample assessment section .
In the assessment each assessment criterion from the single mandatory unit will be tested with

two questions. There are an additional four synoptic questions that drawing on different elements from across the assessment criteria.

Each question is worth 1 mark. Learners must score a minimum of 20 out of 30 marks in order to pass the assessment

Reasonable adjustments and special considerations may be required for individual learners to enable them to undertake assessments fairly. Please see our [Access to Fair Assessment Policy](#) for details on how to apply for and implement these measures.

Purpose Statement



Open Awards Level 2 Award in Food Safety in Catering (RQF)

The primary purpose of this qualification is to prepare you for employment in settings where food is prepared and served. The content is based on the National Occupational Standards (NOS) for food safety in a catering environment and recommendations of good practice outlined by the Food Standards Agency, so through achieving this qualification you, and any employer, can evidence that you have met the legal training requirements in food safety.



Who is it for?

- Those working, or looking to work in, jobs where food is prepared and served
- Learners undertaking a wider study in hospitality and catering that require an induction into the principles of food safety before commencing their main programme
- Any individual wanting to develop their knowledge of food safety



What does this qualification cover?

For the Level 2 Award, you will be required to complete 1 credit and commit to approximately 10 hours of learning.

You will be required to complete a single mandatory unit on 'Food Safety in Catering'. It covers your personal responsibilities for food safety, the importance of keeping yourself and your work areas clean and hygienic and the importance of keeping food safe.

Under these heading you will look at a wide range of topics including reporting food hazards, legal responsibilities in relation to food safety, effective personal hygiene practices, reducing the risk of contamination, the importance of pest control, safe food handling processes and stock control.



What are the Entry Requirements?

There are no age restrictions for working towards this qualification and no specific prior achievements required.



What are the Progression Opportunities?

The qualification provides a mechanism for you to recognise and develop your knowledge of food safety. Employers that deal with food are required by law to show their staff are trained in this subject and so achieving this qualification will make you an attractive candidate for employment for them.

You may choose to seek employment in one of many varied occupational areas, for example:

- **Catering assistant**
- **Counter assistant**
- **Chef**

At the same time, a Level 2 qualification can be your passport to other types of learning, for example:

- **An Apprenticeship**
This is a programme that combines practical training in a job with study. They are available in the hospitality and catering sector and this qualification provides part of an induction into the sector.



What are the Assessment Methods?

You will be required to complete a 30 question multiple choice on-screen assessment that will test you on the knowledge you have gained on the qualification. There will be two questions on each topic covered, as well as four general questions that cover multiple topics. You will need to get at 20 out of 30 questions right in order to pass the assessment.

Qualification Units

Open Awards Level 2 Award in Food Safety in Catering (RQF)

Mandatory Group A

QAC Code	Unit Name	Credits	Level
T/615/5478	Food Safety in Catering	1	Level Two

Delivering this Qualification

Becoming a Centre

To deliver this qualification you must be a recognised Open Awards centre. For more information, [click here](#) or contact the Open Awards team on 0151 494 2072

Already Recognised? How to Deliver

If you are already a recognised Open Awards centre, you can deliver this qualification by completing an [New Qualification Notification Form](#) via the Open Awards portal. For more information, see the [Centre Handbook](#), or contact the team on 0151 494 2072.

Registering Learners

Once you are ready to deliver this qualification, you will need to register your learners at least 5 days before the date of assessment.

You will need to register your learners via the Open Awards portal. More information can be found in our [Centre Handbook](#).

Quality Assurance

Delivery of this qualification must be done so in accordance with Ofqual regulatory guidelines and in line with Open Awards' quality assurance processes. Please [see our website](#) for more information.

Centre Staff Requirements

It is expected that centres will have occupationally competent staff with relevant sector experience for their role in the delivery of the units/qualifications being offered.

Although not mandatory, best practice would be for Assessors to hold the relevant D32/D33/A1/AQA unit(s) and Level 3 Award in Education or Training.

Centres are responsible for ensuring that their staff are occupationally competent and have access to appropriate training and support. They are also responsible for notifying Open Awards of staff changes.

External Assessment

Assessment is through a single externally set and marked multiple choice assessment which is carried out online. Centres must ensure that these assessments are carried out in controlled conditions to minimise the potential for plagiarism. In order to ensure these conditions are enforced external assessments must be delivered in accordance with our:

- [Assessment Venue Requirements](#)
- [Invigilation Requirements](#)

Centres must ensure that there are no conflicts of interest between the invigilator and learners by checking in advance of the assessment (e.g. a relative of a learner or there is a personal interest in the outcome of the assessment).

Maintaining the Confidentiality of the Assessment Materials

The contents of all materials must be treated as strictly confidential and should not be shared with anyone other than those taking or administering the assessment. Copies of questions must not be taken and may not be issued to anyone, including teaching staff. Open Awards must be notified immediately if any known or suspected infringement of these conditions takes place. Should the

centre be found responsible for compromising the security of the assessment then they may be charged for redevelopment costs.

Unannounced Visits

Open Awards operates a system of unannounced visits in order to ensure that centres are complying with the rules set out within this specification around the delivery of assessments. These visits ensure ongoing confidence in the qualification as well as maintaining and improving quality. Such checks will create the opportunity to comment on good practice and also identify areas for improvement.

We have [Unannounced Visits Guidance](#) with details on how these visits work.

Scheduling Assessments

Learners must be registered in accordance with Open Awards policy prior to any assessments taking place.

Assessments can be scheduled in the XAMS system shortly after registration. For online assessments, centres must allow at least 48 hours before the planned time of assessment. For paper based assessments, centres must allow at least 15 working days. Please see our [XAMS User Guidance](#) for further information.

Marking and Results

All assessments are marked by the Open Awards XAMS platform to ensure consistent and standardised results. Regular review and item evaluations are carried out regularly to ensure the ongoing quality of the assessment.

Following completion of the marking process, learners' results will be available instantly to the centre through XAMS.

Resits

Learners are permitted to resit an external assessment, where they are not successful. Resit charges will apply and be made upon the publication of results.

Centres are responsible for preparing their learners for the assessment and should ensure that the approach to resits is appropriate. Learners should be discouraged from repeated resits and be provided with further teaching and learning to support successful achievement of the qualifications where learners have not passed the assessment.

A learner can resit an assessment in the XAMS system 48 hours after a fail result is returned in the system. The resit can be scheduled in the system in the usual way. Please see our [XAMS User Guidance](#) for further information.

Quality Assurance and Standardisation

Centre approval compliance monitoring and External verification is carried out by Open Awards Quality Reviewers/External Verifiers who will confirm that the centre is assessing to standard and ensure that there are robust quality assurance systems embedded.

Centres are required to contribute to national standardisation as requested by Open Awards and also to carry out appropriate internal standardisation. Open Awards offers standardisation events that are held throughout the year. Such events will also provide an opportunity to identify and

share best practice. Up to date details of training and standardisation events can be found on [our website](#)

Sample Assessment

An online self-marking version of the sample assessment which simulates how the live assessment will appear to learners is available [here](#).

The questions and answers (in bold) from the online sample are provided in full below. The order of the questions and options in the online system is random and so not reflected here.

Question	Assessment Criterion Assessed
Safe food handling is important because: It helps to prevent food becoming contaminated and causing illness It prevents customers claiming compensation for food poisoning It prevents employers from dismissing staff for food safety breaches It prevents food being wasted so increases business profits	1.1
A food safety risk assessment is important: To identify food that is unsafe To ensure the workplace is clean To identify all food risks and hazards To identify those responsible for food safety	1.1
Food hazards should be reported to: Food Standards Agency Health and Safety Executive Local Environmental Health Department Your workplace manager or supervisor	1.2
Food hazards should be reported: As soon as they are identified On a weekly or monthly basis When they result in illness When a risk assessment is carried out	1.2
Which of the following reflects the legal responsibility of food employers in relation to training of food handlers? Employers must ensure: All food handlers have a recognised food safety qualification All food handlers receive appropriate food safety training Food handlers are trained in food safety by the local authority Food handlers understand the responsibility to access training	1.3
Which of the following reflects a food handler's responsibility in respect of illness? They have a moral responsibility to report illnesses that could be transmitted by food They should report all illness to supervisors or line managers They have a legal responsibility to report illnesses that could be transmitted by food They have no legal responsibility it is the business operators responsibility	1.3

Which of the following is most important for food handlers in reducing the risk of contamination?	2.1
Making sure they look smart	
Wearing a uniform for work	
Having a food hygiene qualification	
High standards of personal hygiene	

Which of the following is the most important reason for good personal hygiene for food handlers?	2.1
To ensure food handlers do not become ill	
To protect the good reputation of the business	
To help prevent food becoming contaminated.	
To comply with food safety laws and regulations.	

Which of the following reflects best hand washing practice?	2.2
Use hot water, no soap and hot air dryer	
Use liquid soap and disposable towels	
Use bar soap and a clean cotton towel	
Use liquid soap and a hot air dryer	

Which of the following reflects best practice for food handlers regarding jewellery?	2.2
Any jewellery the food handler wears must be kept clean	
No jewellery may be worn except a plain wedding band	
Jewellery is not a food risk so can be worn	
It is illegal to wear any jewellery when handling food	

Disinfection of work surfaces or equipment can be achieved through using:	3.1
Hot water and chemical disinfectants	
Chemical disinfectants only	
Steam and hot water only	
Steam, hot water or chemical sanitizer	

Which of the following reflects best practice for food waste:	3.1
Lidded waste bins should be used in food areas	
Food waste bins should be open for easy access	
No waste bins should be kept in food areas	
Food waste should be put into bin bags not bins	

Food preparation surfaces should be constructed from:	3.2
Wood that can be scrubbed	
Non-porous material	
Ceramic tiles with white grout	
Porous material	

Which of the following is true of kitchen organisation?	3.2
Foods should be stored where they will be prepared	
There should be a single food preparation area	
There should be separate preparation areas for raw and cooked foods	
Food preparation areas should have an area to receive food deliveries	

Which of the following is the best way to prevent rats and mice from entering food premises?	3.3
Ensuring premises are well maintained so they cannot gain access	
Ensuring doors are kept closed so that they cannot gain entry to premises	
Putting down traps in all food area to ensure they are eliminated	
Putting down poison in all food areas to ensure they are eliminated	

Droppings in dried food stores is most likely to indicate the presence of:	3.3
Flies	
Birds	
Mites	
Rodents	

Which of the following would physically contaminate food?	4.1
E-coli	
Nut husk	
Orange peel	
Washing up detergent	

Which of the following is most likely to be a source of cross contamination?	4.1
Raw meat in the fridge in a lidded container	
Cooked meat left on the work surface to cool	
Defrosting raw meat on a plate in the fridge	
Wrapped frozen meat in the freezer	

Which of the following best defines food spoilage?	4.2
Overcooking food so that it is not fit to eat	
Damage to nutritional value, texture and/or flavour	
Contamination of food by pathogenic microorganisms	
Growth of mould on the surface of the food	

What signs of spoilage are you most likely to see in meat?	4.2
Change in colour and sticky or slimy to touch	
Mould on the surface and a change in texture	
Meat appears to be dried out and hard	
None, the signs are not easily detectable	

Dishes that have been cooked to be kept for later should be:	4.3
Kept at room temperature until they are cool	
Put in the refrigerator as soon as possible	
Cooled, divided into smaller amounts and refrigerated within 90 minutes	
Left in the oven to cool naturally	

What is safe handling in relation to frozen poultry?	4.3
It should be cooked from frozen	
It should be fully defrosted before cooking	
It should be defrosted and washed under the tap	
It can be cooked from frozen in a microwave	

What is known as the 'danger zone' in terms of food temperature?	4.4
Between 8 and 65 degrees Celsius	
Between 5 and 85 degrees Celsius	
Between 65 and 85 degrees Celsius	
Between 5 and 25 degrees Celsius	

Which is true in relation to fridges and freezers?	4.4
As long as the inbuilt thermometer is working there is no need to check temperatures	
Temperatures should be checked and recorded at least twice a day	
Freezer temperatures need not be checked as long as food remains frozen	
Fridge temperatures should be checked every 6 months to ensure they are working properly	

Which stock rotation method should be used for non –dated food?	4.5
Last in, Last out	
First in, First out	
First in, Last out	
Last in, First out	
Which of the following dates on food is a quality indicator but not a safety indicator?	4.5
Packing date	
Display until	
Use before	
Best before	

You notice an unpleasant smell, insect skins and small brown droppings in the outdoor waste area. What should you do?	Synoptic 1.2, 1.3, 3.2, 3.3
Sweep up the skins and droppings and set traps or put down poison	
Report immediately to your line manager that you have spotted signs of pests	
It's an outside waste area so you don't need to worry about it	
Make sure that the waste bins are properly closed then wait a few days and see if signs are still there	

Which of the following reflects best practice?	Synoptic 3.1, 4.1
Cleaning chemicals should be stored in a locked storage area away from food	
Food safe disinfectants can be stored in the kitchen as they will not contaminate food	
Cleaning materials must not be stored alongside detergents in case of cross contamination	
Different chemicals need to be stored in different areas in case of cross contamination	

Which of the following would mean you needed to stay away from work as a food handler as you risk contaminating food?	Synoptic 1.3, 2.1, 2.2
Pregnancy	
A clean cut on your leg	
Diarrhoea and sickness	
Headaches	

You note that the food preparation surface is cracked. What should you do?	Synoptic 1.2, 1.3, 3.1, 4.1
Clean it thoroughly, then disinfect before use and report to your line manager so it can be replaced	
Clean it thoroughly, then disinfect it and cover with a food safe covering so it is safe to use	
Report it to your line manager and do not use it for food preparation as it could cause contamination.	
Report it to your line manager and try and avoid food touching it as far as possible	

Appendices and Links

Appendix Name
Glossary of Terms
Malpractice and Maladministration Policy
Sanctions Policy
Standardisation Policy
Marketing Your Open Awards Course
Centre Handbook
Recognition of Prior Learning Policy and Procedures
Plagiarism Policy
Invoicing Policy
Equality and Diversity Policy
Customer Service Statement
Complaints Policy and Procedures
Enquiries and Appeals Policy and Procedures
Access to Fair Assessment Policy
Report of Suspected Malpractice (M1 Form)
XAMS Assessment Platform User Guidance

© Copyright Open Awards 2016.

All rights reserved. Permission is granted to reproduce for personal and educational use only. Commercial copying, hiring or lending is prohibited.

Open Awards
17 De Havilland Drive,
Estuary Commerce Park
Speke
Liverpool
L24 8N
0151 494 2072
info@openawards.org.uk
www.openawards.org.uk
[@openawards](#)