

Open Awards Level 2 Award in

Food Safety in Catering (RQF)

Ofqual: 603/1290/7

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Version Control

v1.0	New document 2017
v2.0	Rebranded. No substantive changes to content.

About the Qualification

Title	Open Awards Level 2 Award in Food Safety in Catering (RQF)
Qualification Accreditation Number	603/1290/7
Sector	7.4 Hospitality and Catering
Level	Level Two
Funding	Please click here for more information
Pricing Information	Please click here for more information
Review Date	31/08/2025

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

Total Qualification Time/Guided Learning

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

Age Range and Restrictions

Pre -16	✓
16 – 18	✓
18+	✓
Any other restrictions specific to the qualification(s)	No

Any Specified Entry Requirements

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

Recommended Assessment Method Summary

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 via [the Portal](#). 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 [Reasonable Adjustments and Special Considerations policy](#) for details on how to apply for and implement these measures.

Qualification Structure

Rules of Combination

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

Qualification Units

Mandatory Units (all units must be achieved to be awarded the qualification)

Unit Reference Number	Unit Name	Credits	Level
T/615/5478	Food Safety in Catering	1	Level Two

Delivering this Qualification

Becoming a Provider

To deliver this qualification you must be a recognised Open Awards Provider. For more information, head to our [website](#) or contact the team on 0151 494 2072.

How to Deliver

To request to deliver this qualification, please login to [the Portal](#) and then click on 'Tracking' and 'Initiate a Workflow'. You will then need to select 'Apply to Deliver Regulated Qualification(s)'.

For support with this process, please see the following document in the Portal 'Provider Portal Guidance – Qualification Approval' or contact the team on customerservices@openawards.org.uk or 0151 494 2072.

Registering Learners

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

You will need to register your learners via [the Portal](#).

Quality Assurance and Standardisation

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.

Provider Staff Requirements

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

Providers 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. Sample assessments are available via [the Portal](#).

Providers must ensure that these assessments are carried out under controlled conditions to minimise the potential for plagiarism or malpractice.

In order to ensure these conditions are enforced external assessments must be delivered in accordance with our Instructions for Conducting Controlled Assessments available via [the Portal](#). There is additional guidance of the assessment is being undertaken remotely.

You must request approval to invigilate assessments remotely from Open Awards in advance. Please contact the team on quality@openawards.org.uk for more information.

Providers 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 provider 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 providers 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.

Scheduling Assessments

Assessments can be scheduled in the XAMS system following learner registrations with Open Awards. For online assessments, centres must allow at least 48 hours before the planned time of assessment. For paper-based assessments, providers must allow at least 15 working days. Please see our XAMS User Guidance available on [the Portal](#) 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 provider 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.

Providers 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 available on [the Portal](#) for further information.

Quality Assurance and Standardisation

All Providers delivering Open Awards provision must operate rigorous internal quality assurance and improvement systems. A Provider must identify how they will internally quality assure and standardise their delivery and the management of controlled assessment before delivering a course.

Provider approval, compliance monitoring and external quality assurance is carried out by the Open Awards Quality Assurance Team/ External Quality Assurers who will confirm that the Provider is delivering their courses and managing assessments to the standards required and in line with Open Awards policies and guidance.

For more information, please see our Recognition of Prior Learning Policy found on [the Portal](#).

Appendices and Links

The following documents can be viewed on the Open Awards [website](#):

1. Provider Handbook
2. Enquiries, Complaints and Appeals Policy
3. Equality and Diversity Policy
4. Invoicing Policy
5. Privacy Policy

Further supporting information can be found on the Open Awards Portal.

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