



openawards

Open Awards Level 2 Award in Food Safety in Catering

(RQF)

603/ 1290/7

This qualification is scheduled to be withdrawn.
The last date for registrations is 31.07.2026



QUALIFICATION GUIDE

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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

Total Qualification Time/Guided Learning	
Certificate	
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.

Recommended Assessment Method Summary
<p>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.</p> <p>In the assessment each assessment criterion from the single mandatory unit will be</p>

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



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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.



Who supports this qualification?

This qualification was developed with and supported by a range of education providers, including: Hungate Health and Hygiene and Holistic Partnerships

Qualification Structure

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

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

Mandatory Units A			
Unit Reference Number	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](#)

Appendices and Links

Appendix Name
Access to Fair Assessment Policy
Centre Handbook
Customer Service Statement
Enquiries, Complaints and Appeals Policy
Equality and Diversity Policy
Glossary of Terms
Invoicing Policy
Malpractice and Maladministration Policy
Marketing Your Open Awards Course
Plagiarism Policy
Privacy Policy
Recognition of Prior Learning Policy and Procedures
Sanctions Policy
Standardisation Policy
Unannounced Visits Guidance

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