
Highfield Level 2 Award in Food Safety in Catering (Refresher) (RQF)

QUALIFICATION NUMBER: 603/2043/6

WHO REQUIRES THIS QUALIFICATION?

Learners who may work in a food catering environment and who have previously achieved a regulated food safety qualification.

The training of food handlers is a legal requirement and it is important for them to demonstrate continued professional development (CPD) in the workplace.

WHY A HIGHFIELD QUALIFICATION?

Highfield is the leading provider of regulated compliance qualifications in the UK, certifying over 350,000 learners a year.

Highfield currently provides around 70% of all regulated food safety qualifications.

We're extremely proud to be a Highfield-approved centre and offer industry-recognised qualifications that will enhance learners' career prospects.

COURSE DATES

BOOK NOW



FOOD SAFETY FACT SHEET



A LEADING REGULATED REFRESHER COURSE

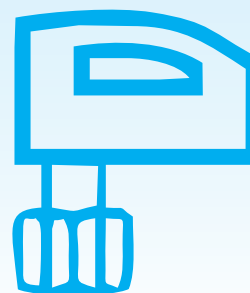
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WHAT DOES THE QUALIFICATION COVER?

Topics include:

- the importance of food safety procedures and complying with the law
- microbiological, chemical, physical and allergenic hazards and their control
- good temperature control and stock rotation
- the importance of good personal hygiene and preventing contamination, including handwashing, protective clothing, cuts and reporting illness
- keeping work areas and equipment clean and safe
- safe waste disposal
- pest control



**CATERING
REFRESHER**



Approved Highfield Centre