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## **Qualification Specification**

**Highfield Level 2 International  
Award in Infection Prevention  
and Control for Food Handlers**

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## Highfield Level 2 International Award in Infection Prevention and Control for Food Handlers

### Introduction

This specification is designed to outline all you need to know to offer this qualification at your centre. If you have any further questions, please contact your centre manager.

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### Key facts

<b>Guided learning hours (GLH):</b>	<b>3 hours</b>
<b>Assessment method:</b>	Multiple-choice examination

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### Qualification overview and objective

This qualification is aimed at food handlers (involved in preparing, serving, storing, delivering food) providing them with a basic understanding of how to prevent spread of infection, whilst at work.

The qualification provides learners with the basic knowledge and understanding of:

- the common infectious diseases
- the chain of infection
- the importance of correct handwashing procedures
- the use of personal protective equipment
- cleaning and disinfection
- management and staff responsibilities

**Important Note: Highfield recommends that you contact the relevant Government Department in the country that you want to deliver this qualification, to ensure that local laws are being adhered to and that there are no additional approval requirements. It may be that you are required to register as a training provider within the country itself. Highfield approves centres based on its own criteria but does not represent any other organisations or departments.**

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### Entry requirements

Centres are responsible for ensuring learners can meet the necessary standard of language in which the course is being delivered.

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### Guidance on delivery

The recommended guided learner hours (GLH) for this qualification is 3 hours.

Guided learning hours is the time an average learner is taught by means of lectures; tutorials; supervised study; and blended learning. The delivery of this qualification may be adjusted in accordance with learners' needs and/or local circumstance. The recommended tutor and learner ratio for the delivery of this qualification is 1 to a maximum of 20.

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### Guidance on assessment

The qualification is assessed by a multiple-choice question examination. This method of assessment is an end of course exam and must follow the Highfield Security and Invigilation Guidelines.

This examination contains **15** questions that must be completed within **30** minutes. Successful learners must achieve a minimum pass mark of **9** correct answers (60%). Learners who achieve **12** or above correct answers (80%) will be awarded a Distinction.

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### Tutor requirements

Highfield requires nominated tutors for this qualification to meet the following requirements:

- hold a relevant subject area qualification
  - Level 2 qualification in infection prevention and control, **and**
  - Level 3/4 qualification in a relevant subject area such as
    - i. Food Safety
    - ii. HACCP
    - iii. microbiology
    - iv. medical/nursing qualification or any other qualification or experience deemed appropriate by Highfield

- hold a teaching qualification and/or teaching experience

#### **Suitable teaching qualifications include:**

- Highfield Level 3 International Award in Delivering Training;
- Level 3 or 4 Award in Education and Training;
- Level 3 PTLLS;
- Diploma or Certificate or Degree in Education;
- Proof of at least 30 hours of training in any subject;
- Any other qualification/experience approved by Highfield

It is also recommended that nominated tutors can demonstrate relevant experience and knowledge in a work context and provide evidence of engagement with the subject field and continuing professional development.

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### Reasonable adjustments and special considerations

Highfield has measures in place for learners who require additional support. Reasonable adjustments such as additional time for the exam; assistance during the exam such as using a scribe or a reader, are available upon approval from Highfield. Please refer to Highfield Qualifications' Reasonable Adjustments Policy for further information/guidance on this.

[https://www.highfieldqualifications.com/Assets/Files/Highfield\\_Reasonable\\_Adjustments\\_Policy.pdf](https://www.highfieldqualifications.com/Assets/Files/Highfield_Reasonable_Adjustments_Policy.pdf)

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### ID requirements

All learners should be instructed, ahead of the course/assessment when the learner registers and/or with any pre-course materials, to bring photographic identification to the assessment to be checked by the invigilator.

It is the responsibility of the Centre to have systems in place to ensure that the person taking an examination/assessment is indeed the person they are claiming to be. All Centres are therefore required to ensure that each learners identification is checked before they are allowed to sit the examination/assessment and write the type of photo identification provided by each learner on the Learner List under "Identification Provided". Highfield will accept the following as proof of a learners' identity:

- National identity card (e.g. Emirates ID card);
- Valid passport (any nationality);
- Signed photo card driving license;
- Valid warrant card issued by police, local authority or equivalent; or
- Other photographic ID card, e.g. employee ID card (must be current employer), student ID card, travel card.

**For more information on learner ID requirements, please refer to Highfield Qualifications' Core Manual.**

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### Progression opportunities

On successful completion of this qualification, learners may wish to continue their development by undertaking one of the following qualifications:

- Highfield Level 2 International Award in Infection Prevention and Control in the Workplace
- Highfield Level 2 International Award in Health and Safety in the workplace
- Highfield Level 2 International Award in Food Safety

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### Useful websites

- [www.Highfieldproducts.com](http://www.Highfieldproducts.com) (Highfield Products)
- [www.Highfieldqualifications.com](http://www.Highfieldqualifications.com) (Highfield Qualifications)
- [www.Highfieldinternational.com](http://www.Highfieldinternational.com) (Highfieldabc MEA)

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### Recommended training materials

- *The Infection Prevention and Control Handbook Bissett, L. Highfield Products*
  - *The Infection Prevention and Control Training PowerPoint, Highfield Products*
  - *Infection Prevention and Control E-learning, Highfield E-learning*
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## Appendix 1: Qualification content

### Unit: Understanding infection prevention and control for food handlers

Learning Outcomes	Assessment Criteria
<i>The learner will</i>	<i>The learner can</i>
<p><b>1. Understand the common infections and the spread of infection</b></p>	<p>1.1 Define the terms infection, source, carrier, communicable disease, epidemic</p> <p>1.2 Identify the different types of pathogens that cause infections, with suitable examples</p> <p>1.3 Outline the chain of infection</p> <p>1.4 Identify factors that make an individual more likely to get an infection</p>
<p><b>2. Know the procedures for infection prevention and control</b></p>	<p>2.1 Describe how to break the chain of infection</p> <p>2.2 Outline the controls to prevent the spread of coronavirus and other respiratory infections</p>
<p><b>3. Understand the importance of correct hand washing and disinfection for infection prevention</b></p>	<p>3.1 Explain the importance and the correct procedure for handwashing to prevent infections</p> <p>3.2 Identify appropriate facilities and equipment for correct hand washing</p> <p>3.3 Identify when food handlers should wash their hands and when to apply a hand disinfectant knowing its limitations</p>
<p><b>4. Know when and how to use appropriate PPE during working hours</b></p>	<p>4.1 Identify the responsibilities of employees and employers relating to the use of PPE</p> <p>4.2 Outline the correct steps to put on and remove surgical face masks and gloves</p>
<p><b>5. Know how to clean and disinfect surfaces</b></p>	<p>5.1 Define the terms:</p> <ul style="list-style-type: none"> <li>• Contamination</li> <li>• Bactericide</li> <li>• Detergent</li> <li>• Disinfectant</li> </ul> <p>5.2 Outline the difference between cleaning and disinfection</p> <p>5.3 Outline the reasons for cleaning and disinfecting surfaces and the different types of chemicals used</p> <p>5.4 Outline the rules to follow to ensure safe and effective cleaning and disinfection</p>

### **Amplification**

**Examples of common diseases** Common cold and Influenza (flu), Hepatitis A, B and C, COVID -19, Norovirus, *Staphylococcus aureus* (SA), Salmonella

Recommendation: Any new/current issues arising in relation to this assessment criterion is recommended to be covered to provide up-to-date CPD and awareness within the sector. Unless identified within the Indicative content above, it will not be assessed.

### **Standard procedures for infection prevention**

The teaching of standard precautions should include (WHO):

- Hand hygiene
- Use of PPE
- Respiratory hygiene and cough etiquette
- surface cleaning and disinfection