

Course Information Sheet – Accredited Courses

Food Hygiene RSPH Level 2

Introduction

The RSPH Foundation Certificate in Food Hygiene is designed principally for those who are, or intend to be, food handlers. A food handler is any person, in any type of food business, who handles food, whether open or packaged (food includes drinks and ice). This qualification may also be appropriate for people whose work requires them to enter food premises: e.g. equipment maintenance engineers, off-site business owners/managers and delivery personnel.

Qualification

RSPH Level 2 Award in Food Hygiene

What are the course entry requirements?

In order to successfully undertake this course learners require a good understanding of English across all skills; listening, speaking, reading and writing. There may be elements of numeracy to the course content. The final assessment can be made more accessible for learners expressing an additional need (please contact course enquiries for further information)

How long is the course?

Please see course dates and times as advertised. (Generally 7-9 hrs)

Will I need an interview/pre course assessment?

No.

What will the course involve?

Whole and small group work, some pair work and some individual work. Practical, discussion and observation. There is an end of course "test".

How will I be learning?

Initial assessment will inform the rest of the course where theory and practical tasks, observation, discussion and feedback will take place.

What equipment will I need?

Pen & paper.

<i>How will I know if I am making progress?</i>
The tutor will give feedback to learners throughout the course. There will also be worksheets and an end of course test.
<i>What course work will I be expected to complete?</i>
Completion of handouts and revision of learning.
<i>What can I expect to learn from this course?</i>
<ul style="list-style-type: none"> • Identify key H&S issues relating to food safety and maintain a safe working environment • Select/identify the correct principles/procedures for food safety, record keeping, reporting of hazards, legal responsibilities, illness reporting and wounds, stock rotation and temperatures, disposal of food, storage. Food safety hazards, temperature controls during food preparation, cooking, holding and serving. Prevention of contamination correct use of heated trolleys, cupboards, counters, holding times for food. • Develop and explore recipes and ingredients and discuss with the tutor • Demonstrate/discuss use and importance of protective clothing, personal hygienic practices, hand washing, cleaning and disinfection, surfaces and equipment contamination, waste disposal, pest control with the group • Adapt and improve their own work • Discuss and evaluate their own and others' work • Identify progression opportunities
<i>How will I be assessed?</i>
Through tasks completed and end of course test.
<i>What qualification will I achieve?</i>
RSPH Level 2 Award in Food Hygiene.
<i>Which other courses/programmes of study does this course link with?</i>
Other safety training (e.g.: First Aid and Health & Safety)
<i>Will I need to cover anything in addition to the course fee?</i>
There is a certification fee, please contact course enquiries for further information.
<i>What other training programmes and progression opportunities are there?</i>
<p>First Aid, Health & Safety. Employment opportunities in the food/ service industry.</p> <p>If you require in-depth advice on progression opportunities or guidance on career choices please contact our Information Advice and Guidance Officers on 0845 600 1331. For general information about other courses, contact us on the same number or check out the website www.lancashire.gov.uk/adultlearning</p>