

# RSPH Level 2 Award in Food Safety for Manufacturing

**Duration** – 1 Day

## **Target Audience**

This qualification is designed for those who work in all areas of the food and drink manufacturing sectors. As well as those directly involved in the handling, production or processing of food or drink items, the qualification may also be suitable for those whose work requires them to enter the workplace e.g. equipment maintenance engineers and delivery personnel.

## **Course Description**

The purpose of this qualification is for learners to obtain a knowledge and understanding of the importance of food hygiene, associated food hazards, good hygiene practice and controls based upon an awareness of food safety management systems.

## **Learning Outcomes**

Following this course the learner will understand food safety hazards, including:

- How contamination of food can cause illness or injury
- The importance of personal hygiene and behaviour to food safety
- The legal responsibilities of food operatives and food business operators
- Preventing or minimising the risk of cross contamination
- Procedures for separation of raw and cooked food
- Temperature control
- Dealing with stock
- Keeping the work area and equipment clean and tidy
- Dealing with hazards and potential hazards
- Dealing with food spoilage and waste
- Controlling pests

**Assessment** A 40-minute examination with 30 questions. Pass mark 67%

**Certification/Accreditation** - RSPH