

Course Information Sheet

QNUK Level 2 Award in Food Safety in Catering
(RQF) 1 day (6hr) course



Food Safety

Overview

Storing, preparing and cooking food are all part of everyday life, but they become critically important when food is part of your business. The formal content of the course is all theory, but we don't like to teach a practical subject in a theoretical way! Our courses take place in a domestic kitchen and include exploring the contents of the fridge, critiquing storage practices, cleanliness levels and kitchen layout to bring the theory to life. We will also cook several dishes (and taste them, of course!) which are simple enough for inexperienced cooks and limited time but allow delegates to put into practice several of the food safety elements of the course.

Course Content

- ⌘ Food safety hazards
- ⌘ Importance of personal hygiene
- ⌘ Importance of clean and hygienic work environments
- ⌘ Personal protective equipment
- ⌘ Pest control
- ⌘ Food handling procedures
- ⌘ Temperature controls
- ⌘ Stock control
- ⌘ Allergens & allergic reactions

*"A great mix of learning,
practical activities and humour.
Lots of ideas and improved
practice to take back to school."*

*Janette Field
Sarum St Paul's
Primary School*

Qualification Assessment

To obtain the qualification delegates are required to:

- ⌘ attend the full 6hrs of the course; and
- ⌘ obtain a minimum of 20/30 on the multiple choice paper.



Who is the course suitable for?

- ⌘ People who work in catering establishments who do not hold kitchen supervisory roles
- ⌘ Childminders, nursery staff, other childcare professionals where food preparation is not the primary purpose of the role
- ⌘ Staff in residential homes where food is prepared and served
- ⌘ Staff preparing food in B&Bs and guesthouses
- ⌘ People in other positions which involve food storage, preparation and cooking

Accreditation

Winterbury Training is an Accredited Training Centre with Qualifications Network UK (QNUK) and NUCO. This nationally recognised qualification is regulated by Ofqual and fully accredited by QNUK. This is a lifetime qualification but it is recommended that you refresh the qualification every 3 years.

Why book with Winterbury Training?

- ⌘ Fully qualified trainer with extensive experience in education & childcare settings as well as business sectors
- ⌘ Cooking! We prepare and cook six dishes to put into practice the theory that is learnt
- ⌘ Practical activities & tasks in the kitchen to ensure learning is engaging & memorable and caters for all learning styles
- ⌘ Plenty of opportunity for discussion
- ⌘ Nationally recognised qualification (fully regulated by Ofqual)
- ⌘ Our delegate feedback is outstanding:
 - ⌘ 99.4% rated teaching ability 5/5
 - ⌘ 97.6% rated how much they learned 5/5
 - ⌘ 100% of delegates would recommend us
- ⌘ No VAT payable on our course fees

"Can't believe that after bringing up 4 children there was still plenty to learn! Thanks for a great course."

*Helen Jump
Baker*

For more information, to book a course at your school, setting or business or to book places on an open course, contact us:

Email: info@winterburytraining.co.uk

Tel: 07584 732119

Open course dates and venues can be found on our website:

www.winterburytraining.co.uk