

FOOD SAFETY IN CATERING - FAA LEVEL 2 AWARD (RQF)/LEVEL 5 AWARD IN SCOTLAND 1-day

The qualification is aimed at learners working in the catering industry and other food handlers and can also be used as an introduction for a learner wishing to gain higher levels of training in this area. The learner will gain knowledge and understanding of the key issues in food safety required to safeguard the health of consumers. The areas covered are considered vital by the Food Standards Agency to maintain food safety and hygiene.

SYLLABUS

A range of subjects are covered including:

- · How individuals can take responsibility for food safety.
- The importance of keeping him/herself clean and hygienic.
- The importance of keeping the work areas clean and hygienic.
- The importance of keeping food safe.

CLASSROOM-BASED TRAINING

Max number of participants: 16.

Min learners age: 14. Please contact us before registering a student below age of 18. ID required.

Duration: 1 day (Guided Learning Hours: 6 hours; Total Qualification Time: 7 hours). **Certification:** Certification achieved upon passing written test. There is no expiry date however it is recommended to refresh the training every 3 years. **Price per delegate:** £90.

DISTANCE LEARNING COURSE

Maximum number of participants: 20.

Minimum learners age: The minimum age for all online-training at Kate's Training is **18** due to our commitment to safeguarding and online safety. ID required.

Duration: Half-day (Guided Learning Hours: 3 hours; Total Learning Time: 7 hours). **Requirements:** Laptop/PC with camera (students must be seen), no background noises, stable internet connection.

Certification: On-going assessment and one-to-one professional discussion with the trainer. No expiry but refresher and keeping up-to date with policies and changes is vital. **Price per delegate:** £90.