



Ascentis Level 2 Award in Food Safety in Catering Specification

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ABOUT ASCENTIS

Ascentis was originally established in 1975 as OCNW, a co-operative scheme between Universities and Colleges of Further Education. Ascentis was the first 'Open College' in the UK and served the needs of its members for over 34 years. Throughout this period, OCNW grew yet maintained its independence in order that it could continue to respond to the requirements of its customers and provide a consistently high standard of service to all centres across the country and in recent years to its increasing cohorts of overseas learners.

In 2009 OCNW became Ascentis - a company limited by guarantee and a registered educational charity.

Ascentis is distinctive and unusual in that it is both:

- **An Awarding Organisation** regulated by the Office of Qualifications and Examinations Regulation (Ofqual)

and

- **an Access Validating Agency (AVA)** for 'Access to HE Programmes' licensed by the Quality Assurance Agency for Higher Education (QAA).

Ascentis is therefore able to offer a comprehensive ladder of opportunities to centres and their students, including Foundation Learning, vocational programmes and progressing to QAA recognised Access to HE qualifications. The flexible and adult-friendly ethos of Ascentis has resulted in centres throughout the UK choosing to run its qualifications.

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ASCENTIS LEVEL 2 AWARD IN FOOD SAFETY IN CATERING

Introduction

The Ascentis Level 2 Award in Food Safety in Catering qualification is designed to give learners the knowledge and understanding of the principles of keeping food safe. The qualification introduces the learner to key issues in Food Safety: taking responsibility for their own food safety and hygiene, keeping work areas clean and keeping food safe. The qualification can be used in an induction programme or integrated with a longer programme of study within a vocational area.

There are several features of this qualification that make it very appropriate for its target learners

- Assessment can be offered throughout the year, allowing maximum flexibility for centres
- Can be delivered either as a classroom based course or as a blended learning programme
- Assessment is by a multi choice test, offered on screen or paper based. This will normally be taken at the end of the course

Aims

The aims of the qualification are to enable learners

- 1 To take responsibility for their own food safety and keeping food safe
- 2 To understand the importance of keeping themselves clean and hygienic
- 3 To understand the importance of keeping work areas clean and hygienic

Target Group

The qualification is aimed at a range of learners, including

- Young people wishing to pick up an award as part of another learning programme
- Young people aged 14 – 19 who are in various learning environments

Ofqual Qualification Number

600/0343/1

Award of the Qualification

Learners must complete one unit for the Award in Food Safety in Catering. This is a single unit qualification and certification is given for achieving a pass in the external assessment.

Ascentis Level 2 Award in Food Safety in Catering				
Title	Level	Credit Value	GLH	Unit ref
Food Safety in Catering	2	1	10	H/502/0132

Recommended Guided Learning Hours

The recommended guided learning hours for this qualification is 10.

Total Qualification Time

The total qualification time for the Level 2 Award in Food Safety in Catering is 11.

Recommended Prior Knowledge, Attainment and / or Experience

No recommended prior learning or experience is required.

Age Range of Qualification

This qualification is suitable for young people aged 14 - 19 and adult learners

Opportunities for Progression

Learners may use the qualification as a stand-alone course or as part of a longer vocational or academic programme of study.

Centre Recognition

This qualification can only be offered by centres recognised by Ascentis and approved to run this qualification. Details of the centre recognition and qualification approval process are available from the Ascentis office (tel. 01524 845046) or from the website at www.ascentis.co.uk.

Qualification Approval

If your centre is already a recognised centre, you will need to complete and submit a qualification approval form to deliver this qualification. Details of the qualification approval process are available from the Ascentis office (tel. 01524 845046) or from the website at www.ascentis.co.uk.

Registration

All learners must normally be registered within 15 working days of the intended test date for paper based assessment and 5 working days for e-assessment.

Registration is via the Ascentis electronic registration portal.

Re-sits

Learners can re-sit the assessment if they do not achieve a pass but should have sufficient time for additional learning. Re-sits for e-assessment are free of charge, but please refer to the pricing structure for re-sits of the paper based tests.

Status in England, Wales and Northern Ireland

This qualification is available in England, Wales and Northern Ireland. It is only offered in English. If a centre based overseas (including Scotland) would like to offer this qualification, they should make an enquiry to Ascentis.

Reasonable Adjustments and Special Considerations

In the development of this qualification Ascentis has made every attempt to ensure that there are no unnecessary barriers to achievement. For learners with particular requirements reasonable adjustments may be made in order that they can have fair assessment and demonstrate attainment. There are also arrangements for special consideration for any learner suffering illness, injury or indisposition. Full details of the reasonable adjustments and special considerations are available from the Resources/Key Documents area of the Ascentis website www.ascentis.co.uk or through contacting the Ascentis office.

Enquiries and Appeals Procedure

Ascentis has an appeals procedure in accordance with the regulatory arrangements in the Ofqual *General Conditions of Recognition*¹. Full details of this procedure, including how to make an application, are available from the Resources/Key Documents area of the Ascentis website www.ascentis.co.uk or through contacting the Ascentis office.

¹ The Scottish Qualifications Authority (SQA) have developed some high level principles that cover the same requirements as the Ofqual Conditions. These are the SQA Accreditation Regulatory Principles (2011).

ASSESSMENT AND VERIFICATION ARRANGEMENTS

Overview

To gain the Level 2 Award in Food Safety in Catering all learning outcomes and assessment criteria within the unit must be successfully achieved. The full award consists of one unit.

External Assessment

This qualification is assessed through the completion of an Ascentis devised multiple choice test that is carried out at the completion of the course, available as a paper based test or e-assessment. Sample questions are found in Appendix 2.

Conduct of Assessment

The assessment is through a 40-minute test paper or e-assessment consisting of 20 multiple-choice questions.

Full details of candidate, Examinations Officer and invigilator instructions are available from the Resources/Key Documents area of the Ascentis website www.ascentis.co.uk or through contacting the Ascentis office.

Note: Dictionaries cannot be used during the assessment.

Quality Assurance Arrangements

As part of ongoing quality assurance arrangements, Ascentis will carry out quality visits to recognised centres using a risk based approach. The focus of quality visits will normally be

- Review of resources; both physical and staffing
- Observation of assessment practice
- Staff development, if required

Further details will be provided prior to a visit taking place.

Ascentis reserve the right to carry out inspections of assessments taking place without prior notice.

The delivery of the knowledge required within this qualification should be carried out by qualified teachers or those working towards a teaching qualification. Delivery staff should also have a theoretical understanding of Food Safety in Catering.

Results

Provisional results are provided immediately after e-assessment. An hour after the e-assessment the e-assessment achievement list report can be run through the Ascentis electronic portal.

Knowledge, Understanding and Skills required of Assessors and Internal Verifiers

Centres must ensure that those delivering and assessing Ascentis qualifications are occupationally knowledgeable and competent within the relevant subject area.

Centres are responsible for ensuring that all staff involved in the delivery of the qualification are appropriately qualified. Ascentis will not be held responsible for any issues that relate to centre staffing which could impact on the successful delivery, assessment and internal quality assurance of our qualifications.

Those delivering the qualification should preferably hold or be working towards a recognised teaching qualification. Assessors must be able to make appropriate assessment decisions. Internal Quality Assurers need to have knowledge and experience of the internal quality assurance processes.

Centres are required to ensure that appropriate training and support is in place for staff involved in the delivery, assessment and internal verification of Ascentis qualifications.

Ascentis offers free support for centres. Further information on the support that is available can be found on Quartz Web or the Ascentis website.

UNIT SPECIFICATIONS

Food Safety in Catering

Credit Value of Unit 1

GLH of Unit 10

Level of Unit 2

Introduction

This unit will provide the introductory knowledge to food safety in catering. Learners will understand food safety procedures, how to keep themselves and work areas clean and hygienic and the importance of keeping food safe.

Learning Outcomes		Assessment Criteria
The learner will be able to		The learner can
1	Understand how individuals can take personal responsibility for food safety	1.1 Outline the importance of food safety procedures, risk assessment, safe food handling and behaviour
		1.2 Describe how to report food safety hazards
		1.3 Outline the legal responsibilities of food handlers and food business operators
2	Understand the importance of keeping him / herself clean and hygienic	2.1 Explain the importance of personal hygiene in food safety including its role in reducing the risk of contamination
		2.2 Describe effective personal hygiene practices, for example, protective clothing, hand washing, personal illnesses, cuts and wounds
3	Understand the importance of keeping the work areas clean and hygienic	3.1 Explain how to keep the work area and equipment clean and tidy including cleaning and disinfection methods
		3.2 State how work flow, work surfaces and equipment can reduce contamination risks and aid cleaning
		3.3 Outline the importance of pest control
4	Understand the importance of keeping food safe	4.1 State the sources and risks to food safety from contamination and cross-contamination including microbial, chemical, physical and allergenic hazards
		4.2 Explain how to deal with food spoilage including recognition, reporting and disposal
		4.3 Describe safe food handling practices and procedures for storing, preparing, cooking, chilling, reheating, holding, serving and transporting food
		4.4 Explain the importance of temperature controls when storing, preparing, cooking, chilling, reheating, holding, serving and transporting food
		4.5 Describe stock control procedures including deliveries, storage, date marking and stock rotation

Indicative Content

Understand how individuals can take personal responsibility for food safety

Importance of food safety procedures – safe handling and production of food from delivery to service; implications of poor food safety (illness, injury or death); food safety management procedures

Importance of risk assessments – what risk assessments should be carried out; implementation of assessments; the implications of not following correct procedures

Importance of safe food handling and behaviour – legal procedures for food handling; protective clothing and equipment; premises; equipment and facilities; dealing with food waste; personal hygiene; wrapping and packaging

Reporting food safety hazards - food hazards include physical; microbiological; chemical and allergens

Procedures for reporting hazards identified - the hierarchy of reporting; documentation etc.

Legal responsibilities of food handlers and business owners -personal hygiene; protective clothing; record keeping; co-operation with Environmental Health Officer (EHO);the principles of the Food Safety Act 1990; enforcement of the law Offences and penalties.

Understand the importance of individuals keeping clean and hygienic

Personal Hygiene - How micro-organisms (bacteria) can be transferred to food (direct and indirect contamination); physical contaminants such as hair, plasters, jewellery; cross-contamination

Personal hygiene practices - wearing of Personal Protective Equipment (PPE) such as clothing (jackets, trousers, aprons, hair coverings); personal hygiene (washing to include showering and especially hand washing); implications of wearing jewellery;; frequency and correct procedure for hand washing; location of hand-washing sinks and provision of washing and drying facilities; dealing with cuts, wounds and illnesses and maintaining appropriate records.

Understand the importance of keeping the work areas clean and hygienic

Work areas and equipment - importance of keeping all work areas clean and procedures in place to achieve this; location of cleaning materials and appropriate cleaning and disinfection methods for different areas and equipment; the purpose and use of detergents, sanitizers and disinfectants

Work flow, work surfaces and equipment: Explain how correctly designed premises can help food hygiene standards; be aware of appropriate cleaning materials for different surfaces such as walls, tables, floors, and other non-porous materials.

Pest control - food pests such as birds, insects, and rodents; the potential hazards from pests (droppings, hairs, bodies and microbiological); be aware of how pests access buildings, signs of infestation, maintenance of premises, reporting and repairs.

Understand the importance of keeping food safe

Contamination and cross contamination - types of hazards and how they get into food (physical – finger nail falling into food also microbiological, chemical and allergens); high risk foods such as cooked meat and fish, gravy, stocks and soups, shellfish, dairy products and cooked rice; be aware of ease of contamination

Food spoilage - Types of spoilage (including moulds); the affect on different foods (different ends of the acidic and alkaline scale); disposing of contaminated foods correctly

Storage procedures - from delivery through to service of food items.

Delivery, - use by dates, stock rotation, temperatures of chilled and frozen deliveries, raw and cooked food delivery and how and why they should be separated.

Storage of foods not for immediate consumption – fast chill and appropriate storage

Correct procedures for the transportation of foods and transportation temperatures

Temperature control - the importance of temperature control in slowing down or stopping bacterial growth on food items the danger zone from 8 to 63 degrees C and why it is dangerous for foods to be in this zone; the storage of foods in controlled storage (chilled and frozen); the core temperature for cooking foods and what the holding temperature is for the service of hot food (above 68 degrees C).

Stock control Procedures - the importance of the checking of deliveries for infestation, damage, temperature, spoilage; use by and best before dates; procedures for dealing with foods of an inappropriate quality on delivery; correct reporting procedures; stock rotation procedures (first in, first out) ; the rotation of chilled and frozen stock.

Sample Questions

Level 2 Award in Food Safety in Catering

- 1) Which is not a symptom of food poisoning?
 - a) vomiting
 - b) stomach cramps
 - c) diarrhoea
 - d) a headache**

- 2) What colour is the waterproof plaster that is used by kitchen staff?
 - a) green
 - b) red
 - c) blue**
 - d) skin coloured

- 3) What should you do if you see a mouse in the kitchen?
 - a) put out a mouse trap
 - b) run off and scream
 - c) open a door
 - d) report it immediately so a pest control company can remove it**

- 4) What should you do with your hair if you work in a kitchen?
 - a) cut it all off
 - b) wear it loose
 - c) put it behind your ears
 - d) wear it under a hat and tied up**

- 5) Which of these carries a low risk of causing food poisoning?
 - a) cooked meats
 - b) shellfish
 - c) dried pasta**
 - d) cooked rice

- 6) If you have cooked food that you are not going to eat straight away, cool it as quickly as possible and then store it in the fridge. What temperature should your fridge be at?
 - a) between 0°C and 5°C**
 - b) between -3°C and 0°C
 - c) between 5°C and 8°C
 - d) between 8°C and 10°C

- 7) Which colour chopping board is used for vegetables?
- a) red
 - b) blue
 - c) yellow
 - d) green**
- 8) Which of the following is a hazard to customers?
- a) bleach is stored in the cleaning cupboard
 - b) a kitchen worker who has food poisoning is preparing or serving food**
 - c) steaks are served rare to customers
 - d) the cook has spilt food onto themselves
- 9) Which conditions suit bacteria best?
- a) warm and moist**
 - b) cool and dry
 - c) cool and moist
 - d) warm and dry
- 10) You should always wear what type of clothing when working in a kitchen?
- a) clean protective overclothing**
 - b) clean clothes
 - c) trainers
 - d) an apron over your clothes