



training the culinary stars of the future

Highfield Level 2 Award in Food Safety in Catering (RQF)

Training your staff and managers in hygiene best practices is an important step to developing a culture of food safety. Failing to do so increases the risk of food contamination and the public's poor health. In turn, this can lead to customer dissatisfaction, potentially huge legal costs and the loss of your good reputation and market share.



Highfield

Qualifications[®]

Approved Centre

West Coast Chef School
Leentjiesklip Road/Mykonos access road, Agora square
Club Mykonos Marina, Langebaan
Tel: 022 772 0358

Email: fransa@westcoastchefschoo.co.za OR
Roy@westcoastchefschoo.co.za
www.westcoastchefschoo.co.za

Centre Number – 16606

Highfield Level 2 Award in Food Safety in Catering (RQF)

Qualification Number: 603/2033/3

Course duration:

1 ½ day - 1st day – 7 hours theory and second day is the 45minute multiple choice written exam. (we can also complete this in one day if you are ready to write the exam)

Cost:

The full cost of the course is **R2 800 (Only if we have a minimum of 3 learners)** per learner and it is payable before commencement of the course.

The cost for less than 3 students is R3500 per student.

The Course fee is all inclusive: Registration with Highfield, Examination and certification fees, classroom-based training and demonstrations as well as all study Material. The cost will also include muffins and coffee for breakfast as well as a light lunch.

Class schedule and assessment:

Learners will attend class on dates scheduled from 9:00 till 16:00 including a breakfast and lunch break. After the theory you will complete a supervised written assessment - 20 questions within 45 minutes. Successful learners will have to demonstrate knowledge and understanding across the qualification syllabus and achieve a pass mark of 60% (12/20). Completed examination papers will be returned to Highfield for marking and results will then be supplied to the centre afterwards.

On successful completion you will receive a certificate from Highfield (endorsed by MCA – Maritime and Coastguard Agency).

Highfields is one of the UK's 5 largest awarding organisations and the leading awarding organisation for compliance qualifications covering subjects such as food safety, health and safety, and security.

They are a global leader in compliance and work-based learning qualifications and they are regulated by Ofqual, Qualifications Wales, SQA Accreditation, and the Council for the Curriculum, Examinations and Assessment (CCEA), and the Security Industry Authority (SIA).

Entrance criteria:

Learners will be 14 years of age or older.

Must have valid ID or passport. Please send with registration.

This course is aimed at 2 Sectors:

1. Those planning on working as interior crew on Super Yachts & Ships where they will be required to prepare and serve food. Under the British Maritime Labour Convention (MLC 2006), all Ship's Cooks, catering staff, and others processing food in the galley are required to be suitably qualified in Food Hygiene or Food Safety in Catering (in other words, all Steward/esses and Chefs). This is not a Maritime course per se, but a course for food handlers, which of course includes yacht Steward/esses and Chefs
2. Aimed at chefs and all food handlers. The qualification is intended for learners already working or preparing to work in the industry.

Aim of the qualification

The aim of this qualification is to provide individuals with knowledge of the basic food safety practices, the hazards and risks to food safety presented by food operations and personnel, together with cost-effective, practical control measures. Learners gaining this qualification will know that food safety is the responsibility of everyone involved in the storage, preparation, cooking service and handling of food.

Its topics are regarded by the Food Standards Agency as being important to maintaining good practice in the production of safe food. This approved qualification has been developed specifically for the Sector Skills Council for Hospitality, Leisure, Travel and Tourism. It is therefore fully compliant with industry and regulatory standards, as well as being recognised by environmental health practitioners, auditors and other enforcement officers. It is accredited and recognised internationally.

The Food Safety Level 2 is very important. Food poisoning is not a short temporary illness. It can kill or leave people with permanent disabilities. You may have heard of the E.coli (Escherichia coli) 0157 outbreaks; this bacterium produces a very dangerous toxin, a poison that causes severe damage to the kidneys and ulceration of the large intestine. Elderly people, young children, those in hospital and pregnant women are all more susceptible to food poisoning, because their immune systems (their defence mechanism against bacteria) are not working very well.

Poor working practices, such as not washing hands, can result in dangerous bacteria - contaminating food and causing illness. Keeping records is part of a food safety system called the Hazard Analysis Critical Control (HACCP). It is important to do things properly and nothing is more vital in the food industry than ensuring people don't get sick from the food they eat. HACCP is used to ensure that bacteria have no chance of reaching our customers or ourselves, as well as avoiding food contamination.

Learning outcomes

During the course the participants will cover the following:

1. Understand how individuals can take personal responsibility for food safety
2. Understand the importance of keeping him/herself clean and hygienic
3. Understand the importance of keeping the work areas clean and hygienic
4. Understand the importance of keeping food safe

Course content

1. Importance of Food Safety
2. Types of Food Hazards
3. Food Poisoning - causes and prevention
4. Personal Hygiene
5. Cleaning, Disinfection and Waste Management
6. Pest Control
7. Food Safety Legislation – South African as well as British

Course Dates

Email us at fransa@westcoastchefschooll.co.za for all the course dates.

If you have a group of 3 or more and have a specific date in mind please contact us and we can arrange the course for you on the dates you requested. We can also do the course at your venue.