



**WEST COAST
CHEF SCHOOL**

TRAINING THE CULINARY STARS
OF THE FUTURE



ONLINE

Highfield Level 2 Award in

FOOD SAFETY (RQF)

QUALIFICATION NUMBER: 603/4937/2

Public confidence in terms of food safety is a major concern for any business in the food sector. With increasing public, media and legislative scrutiny, food businesses need to get it right first time, every time. Ensure your staff understand their role in maintaining food safety.



Who is it aimed at?



By law, food business operators must ensure that food handlers receive the appropriate supervision and training in food hygiene.

This qualification is suitable for those working in a catering environment who are responsible for handling food. It is also the most popular food safety qualification accepted by enforcement officers and auditors.

Areas covered



- the importance of food safety procedures and complying with the law
- microbiological, chemical, physical and allergenic hazards and their control
- good temperature control and stock rotation
- the importance of good personal hygiene and preventing contamination, including handwashing, protective clothing, cuts and reporting illness
- keeping work areas and equipment clean and safe
- safe waste disposal & pest control

R2800-00 P/P

PLEASE NOTE:

While doing your final foodsafety exam you will be supervised digitally by Highfield via your cellphone.

Ave. Completion time: 6- 8 Hours

Requirements:

- *Need to be 14 years or older.*
- *Have a valid ID*
- *Have a PC, Cellphone*
- *Access to the internet.*



**City &
Guilds**

Highfield
Qualifications
Approved Centre



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NOW**



(022) 772-0358



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