

## Course Description and Outline

<b>Course Title</b>	CIEH Level 2 Award in Food Safety in Catering		
<b>Level of Course</b>	Level 2	<b>Course Code</b>	A5014
<b>Duration in Weeks</b>	1		
<b>Brief Description of Course What will the course cover?</b>	This course seeks to improve food safety knowledge and skills of the candidates and enables them to prepare cook and serve food safely. Please see attachment.		
<b>Entry Requirements</b>	No previous qualifications are required for this course. Ability to read English is necessary.		
<b>Main Learning Outcomes for all Learners (Maximum of 5) By the end of the course you will be able to:</b>			
<b>1</b>	Understand what is required by Food Safety Law and the consequences of non-compliance.		
<b>2</b>	Properly identify what contamination is, the different types of hazards and what they can result in.		
<b>3</b>	Understand what bacteria are, differentiate between pathogenic and friendly bacteria, what their growth requirements are, how they differ from virus, how they cause food poisoning and how to control them. Know the names of at least three bacteria and what they are associated with.		
<b>4</b>	Understand the importance of temperature control necessary in controlling bacterial growth and what the Danger Zone is. Know the temperatures for safe food handling and storage.		
<b>5</b>	Fully appreciate the importance of Personal Hygiene and cleaning in achieving good food safety.		
<b>Equipment Required What will I need to bring to class?</b>	Bring a notebook, a pen and a folder to keep notes and hand-outs.		
<b>What courses can I go on to?</b>	You can progress by going onto study for the Level 3 Award in Supervising Food Safety.		

### **What examination or assessment will there be and what will it involve?**

Yes, there is a simple 30 question multiple choice test at the end that is 45 minutes long. You need to get 20 out of 30 right to pass. Successful candidates will be issued with a certificate from the CIEH, this is valid for 3 years. Refresher training is highly recommended after 3 years.

Please note on all examination courses, it is a requirement that you provide photographic proof of ID. This is for external awarding body and internal invigilation authentication purposes.

### **How will I know I am making progress?**

You will work through work sheets to reinforce the learning and your tutor will assist you in anything you might not understand or are having difficulty with.

You will do practice questions in preparation of the final test.

The course is interactive and aims to engage the learners as much as possible by the tutor asking the learners questions throughout the session so that things can be clarified.

### **Is there anything else I need to know?**

It is a good idea to put your knowledge into practice as soon as possible during or after the course so that you develop your skills and confidence. You should practice at home.

Your tutor will distribute an evaluation form at the end of the course for your completion and your comments will feed back into the design of future courses.

We welcome and value feedback.

### **What if I want extra support? Contact the Learner Support & Advice Team**

The Learner Support & Advice Team can support learners achieve their education and employment goals. Information, advice & guidance is given on a range of issues including, financial support and support available for learners who are disabled and learners with learning difficulties. Come and see one of our experienced and friendly advisors who can help you make the next step. For further information, text **IDEA** and your name to **07950 080 341** or email

**ideastorelearning@towerhamlets.gov.uk** and a member of the team will get back to you.

This is a brief description of the course content and is not definitive or exhaustive. The course content may be subject to change without notice however the details above are intended to give a picture of the types of activities which may be included on the course.

Course outlines provide a general summary of the contents and material to be covered during lessons. They are subject to change at the discretion of teachers to meet the needs of learners and should not be regarded as prescriptive lists of activities to be covered.

Course Outline V.3