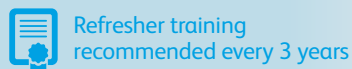


QA Level 2 Award in

Food Safety for Manufacturing (QCF)



Reduce the Risks

Did you know that there are more than 500,000 cases of food poisoning in the UK each year?

EU and UK regulations state that all food handlers must receive appropriate training in food safety practices relevant to their duties. However, having a good understanding of food safety practices is not only a legal requirement, it is also essential in protecting the health of both consumers and food handlers.

The **QA Level 2 Award in Food Safety for Manufacturing (QCF)** is a regulated and nationally recognised qualification designed for those who work, or are planning to work, in a food manufacturing environment.

Successful candidates will develop a strong understanding of the importance of food safety, including correct food handling practices and measures to reduce the risk of contamination.

What's Covered?

- 🔊 The importance of food safety
- 🔊 Food safety laws
- 🔊 Legal responsibilities of food handlers
- 🔊 Types of contamination and the associated risks
- 🔊 Bacteriology
 - Food poisoning
 - Foodborne illnesses
- 🔊 An introduction to Hazard Analysis and Critical Control Points (HACCP)
- 🔊 Personal hygiene
- 🔊 Design of premises, work surfaces and equipment
- 🔊 Cleaning and disinfection
- 🔊 Waste disposal
- 🔊 Pest control
- 🔊 Safe food handling practices including time and temperature controls
 - Cooking & reheating
 - Chilling
 - Cooling
 - Freezing
 - Thawing
 - Hot holding
 - Temperature measuring devices
 - Core temperatures
 - Food preservation
 - Storage
- 🔊 Stock control procedures
- 🔊 Food spoilage

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