



**Level 2 Certificate in**

**Food Safety: Catering and Manufacturing**

**Qualification Specification**

Qualification Recognition Number: 603/2834/4

ABBE Qualification Code: CertFSL217

**May 2019**

## **Why this document is being revised**

This document has been revised by ABBE in May 2019. A summary of the changes made to this document is, as follows:

- New address added to 1.4

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# 1. ABBE

## 1.1 Introduction

ABBE, the Awarding Body for Building Education is a forward thinking organisation that offers a range of apprenticeships, qualifications, benefits and support.

ABBE is regulated by Ofqual for the delivery of a range of qualifications. Our qualifications are nationally recognised helping learners to achieve their full potential and ambitions.

The full range of qualifications can be found on our website.

## 1.2 Mission Statement

**Our Values - Quality through Standards:** Our aim is to provide a high quality experience by building a strong community of mutual support and trust. We can use our collective talents to build meaningful partnerships to help us all to achieve our goals. ABBE is a recognised Awarding Organisation with strong professional integrity.

**Our Vision:** Is that every learner is confident, successful and has the opportunity to achieve their full potential.

**Our Mission:** ABBE Educates, inspires and empowers learners

## 1.3 Qualification Specification

The aim of this specification is to provide learners and centres with information about the content of this qualification.

This specification is a live document and, as such, will be updated when required. Additional qualification details are available for ABBE approved centres in the ABBE qualification handbook.

## 1.4 Enquiries

Any enquiries relating to this qualification should be addressed to:

ABBE  
Birmingham City University  
University House  
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Birmingham  
B5 5JU

Telephone: 0121 331 5174  
Email: [abbeenquiries@bcu.ac.uk](mailto:abbeenquiries@bcu.ac.uk)  
Website: [www.abbeqa.co.uk](http://www.abbeqa.co.uk)



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## 2. Qualification Information

### 2.1 Qualification Purpose

All food handlers have a legal responsibility to ensure that the food they manufacture, sell and/or serve is safe for the consumer to eat; this is particularly true when providing food products to people with food allergies or intolerance.

This qualification has been designed to provide learners with the level of knowledge needed in order to ensure that whatever the job role, learners work to safe hygiene standards at all times to ensure food is safe for the consumer.

### 2.2 Who could take this Qualification?

This qualification is aimed at anyone involved in the packaging, handling or working in the food industry.

### 2.3 Qualification Number

ABBE Level 2 Certificate in Food Safety: Catering and Manufacturing: 603/2834/4

### 2.4 Qualification Level

This qualification has been listed on the Regulated Qualifications Framework (RQF) at: Level 2

### 2.5 Total Qualification Time

This qualification is allocated Total Qualification Time (TQT) this includes Guided Learning (GL) expressed in hours, which indicates the number of hours of supervised or directed study time and assessment. Credit has also be allocated to this qualification.

- The Total Qualification Time (TQT) for this qualification is: 14
- Guided Learning (GL) for this qualification is: 9
- Credit Value: 1 credit

### 2.6 Progression

Learners who achieve the Level 2 Certificate in in Food Safety: Catering and Manufacturing may progress onto Level 3 Certificate in Managing Hazard Analysis Critical Control Point (HACCP): Catering and Manufacturing or other related qualifications within the catering and/or food manufacturing sector.



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## 2.7 Age ranges

Pre 16	No
16-18	Yes
18+	Yes
19+	Yes

## 2.8 Structure of the Qualification

To achieve this qualification, Learners must successfully complete the five mandatory units.

URN	Unit Name	Level
D/616/8211	Understand Individual Responsibilities for Food Safety	2
H/616/8212	The Importance of Personal Hygiene	2
K/616/8213	Understand Safe and Effective Cleaning	2
M/616/8214	Understand Food Safety Hazards	2
T/616/8215	Understand Temperature Control and Safe Food Storage	2

## 2.9 Barred Units

Units with the same title at different levels or units with the same content cannot be combined in the same qualification.

## 2.10 Language

ABBE qualifications and assessment materials will be provided through the medium of English.

## 2.11 Grading

This qualification is: Pass/Fail

## 2.12 Pre-course Procedures

This qualification is available to anyone who is capable of reaching the required standards; these have been developed free from any barriers that unfairly restrict access or progression thereby promoting equal opportunities.

There are no pre-entry requirements for this qualification.

## 2.13 Qualification Review Boards

A Qualification Review Board (QRB) is set up for each qualification; these Boards are drawn from employers, centres, Higher Educational Institutes (HEI) and others with a vested interest in the sector in which the qualification is used. QRB purpose is to ensure that the content of the qualification and the proposed assessment methodology are fit for purpose and are appropriate to meet the requirements of the sector.

QRBs are ongoing and will be scheduled for specific points within the qualification lifetime. During this process, the QRB will consider any feedback received on the performance of the qualification and will consider if the content, structure, purpose and assessment methodology remain appropriate to the needs of the sector. This will help to improve both our qualification and the specification.



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## 3. Qualification Unit(s)

### Unit 1: Understand Individual Responsibilities for Food Safety

Unit Reference Number: D/616/8211

Level: 2

#### Unit Summary

This unit is aimed at learners who work the food industry, to give them a good level of knowledge and understanding of their responsibilities, in order to ensure they work to safe hygiene standards and that food is safe for the consumer.

Food business operators are required by law, to ensure that food handlers receive appropriate supervision and instruction/training in food hygiene in line with their work activity and should enable them to handle food safely.

#### Assessment Guidance

This unit can be assessed using the following method(s):

- Multiple choice test

<b>Learning Outcome The learner will:</b>	<b>Assessment Criterion The learner can:</b>
1. Understand the fundamentals of food safety management and food hygiene	1.1 Define food safety
	1.2 Define food hygiene
	1.3 Describe why high standards of food safety are essential
2. Understand how food-borne illness occur	2.1 List ways in which food may become contaminated
	2.2 Describe how pathogenic bacteria may cause disease
	2.3 Describe how food poisoning illness is caused
	2.4 List the common symptoms of food poisoning
3. Understand pathogenic bacteria	3.1 Describe the ways in which pathogenic bacteria can cause disease
	3.2 Give examples of pathogens and bacteria
	3.3 Describe the types of pathogens and toxins you may find in food
4. Understand good food safety practice	4.1 Outline the benefits of good food safety
	4.2 Explain how poor food safety practices can affect food businesses
	4.3 Outline food safety procedures and measures which ensure food is safe to consume
5. Understand risks and hazards in the food industry	5.1 Give examples of food hazards
	5.2 Describe what to do if hazards are found



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6. Understand why it is important to keep records and when these should be completed	6.1 Outline why it is important to keep records
	6.2 List examples of records and documents that a food business should keep
	6.3 Explain 'Due Diligence'
7. Understand legal responsibilities within the food industry	7.1 Outline the legal responsibilities for: <ul style="list-style-type: none"> <li>• food premises</li> <li>• food handlers</li> <li>• Owner and employers</li> <li>•</li> </ul>
	7.2 Describe what could happen if the food handler or business fail to comply to their legal responsibilities
	7.3 Outline the responsibilities of the Food Standards Agency
	7.4 Outline the penalties that could be enforced
8. Understand enforcement around food safety	8.1 List who can enforce the food safety standards
	8.2 Outline the powers of the enforcement agencies



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## Unit 2: The Importance of Personal Hygiene

Unit reference Number: H/616/8212

Level: 2

### Unit Summary:

This unit is aimed at learner who work in the food industry to give them a good level of knowledge and understanding of their responsibilities regarding personal hygiene. Personal hygiene is required to work safely when handling and storing food in the workplace. This will ensure food is safe for the consumer and lessens the risk of food becoming contaminated.

### Assessment Guidance

This unit can be assessed using the following method(s):

- Multiple choice test

<b>Learning Outcome The learner will:</b>	<b>Assessment Criterion The learner can:</b>
1. Understand contamination and the hazards within the food industry	1.1 Give examples of physical contamination
	1.2 Give examples of bacterial contamination
	1.3 Outline the hazards for the following: <ul style="list-style-type: none"><li>• Hair</li><li>• Hands</li><li>•</li></ul>
2. Understand the basic rules to be observed with regard to personal hygiene	2.1 Outline the rules to be followed which help to reduce or eliminate food contamination
	2.2 Describe the principle way in which micro-organisms can be transferred to food
	2.3 Outline the best way to eliminate harmful micro-organisms
	2.4 Outline the unhygienic habits and behaviours that should be avoided when working with food
3. Understand the importance of Personal Protective Equipment (PPE)	3.1 List the types of PPE that may be used in Food Manufacturing
	3.2 Outline the function PPE has
	3.3 Explain the basic rules for the use of PPE
	3.4 Outline when you should change your PPE
	3.5 Explain why it is important to change your PPE
4. Understand the importance of effective hand washing	4.1 Explain the purpose of hand washing
	4.2 Explain when hand washing should be carried out
	4.3 Describe the hand washing procedure when dealing with food
5. Understand the importance of reporting illnesses	5.1 List the illness and medical conditions that must be report



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	5.2 Outline to whom and why illness are reported
	5.3 Define the following: <ul style="list-style-type: none"> <li>• Carrier</li> <li>• Convalescent carrier</li> <li>• Healthy carrier</li> <li>•</li> </ul>
6. Understand the importance of wound dressing	6.1 Explain why dressing wounds and cuts are important
	6.2 Explain why skin infections should be reported



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### Unit 3: Understand Safe and Effective Cleaning

Unit Reference Number: K/616/8213

Level: 2

#### Unit Summary

This unit is aimed at learners who work in the food industry to give them the knowledge and understanding of their responsibilities regarding safe and effective cleaning. Good and effective cleaning is required to maintain hygienic environments and clean work surfaces when handling food. Learners will learn about cleaning with the use of chemicals, disinfectant and using effective cleaning methods whilst maintaining their own safety.

#### Assessment Guidance

This unit can be assessed using the following method(s):

- Multiple choice test

<b>Learning Outcome The learner will:</b>	<b>Assessment Criterion The learner can:</b>
1. Understand the importance of cleaning	1.1 Outline why cleaning is essential in the food industry
	1.2 Define 'bacteria'
	1.3 Explain 'sterilisation'
	1.4 Outline 'contact' time
2. Understand cleaning process and procedures	2.1 List the ways in which cleaning can be carried out
	2.2 Outline the following and their use: <ul style="list-style-type: none"><li>• Detergents</li><li>• Disinfectant</li><li>• Degreaser</li><li>• Descaler</li><li>• Sanitiser</li></ul>
	2.3 Outline the first step that needs to be taken prior to starting cleaning
	2.4 Outline the steps to be taken when cleaning
	2.5 Explain the requirements of a cleaning schedule
	2.6 Outline common difficulties which may occur in food areas
	2.7 Outline the cleaning frequency for the following: <ul style="list-style-type: none"><li>• Utensils and production belts</li><li>• Preparation areas and floors</li><li>• Plastic flaps in cold rooms</li><li>• Canopies and grease filters</li></ul>
	2.8 List the requirements for the following in food areas: <ul style="list-style-type: none"><li>• Walls</li><li>• Ceilings</li><li>• Floors</li><li>• Windows</li><li>• Doors</li></ul>



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3. Understand the requirements for cleaning equipment use and storage	3.1 List the types of equipment that may be used for cleaning a food premises
	3.2 Outline the requirements for cleaning equipment
	3.3 Explain any rules associated with cleaning equipment
	3.4 Explain the British Institute of Cleaning recommendations regarding colour coding
	3.5 Define 'clean-in-place' (CIP)
	3.6 Outline the requirement for storing cleaning equipment
4. Understand the requirements for food premises	4.1 Describe the conditions for: <ul style="list-style-type: none"> <li>• Ventilation</li> <li>• Lighting</li> <li>• Layout</li> </ul>
5. Understand the rules for internal and external waste disposal	5.1 Describe the requisites of safe food disposal
	5.2 Outline the paperwork associated with waste disposal
	5.3 Outline how to prevent cross-contamination when dealing with waste
	5.4 Outline where waste bins should be located
6. Understand how to control pests in the food industry	6.1 List the types of pests which may lead to harming health
	6.2 Outline the signs of pest infestation
	6.3 Describe how bacterial contamination from pests can occur
	6.4 Describe how physical contamination from pests can occur
	6.5 List ways in which pest infestations can be prevented
	6.6 Outline the requirements if pest infestation is found in food premises
7. Understand the safe use of chemicals when cleaning	7.1 Outline the Control of Substances Hazardous to Health (CoSHH) legislation
	7.2 Outline the procedures to follow if handling chemicals
	7.3 List the information contained in a chemical data sheet
	7.4 Outline how cleaning chemicals should be stored
	7.5 Describe hazards associated with chemicals used for cleaning
8. Understand the Classification, Labelling and Packaging regulations 2015	8.1 List the type of information found on chemical labels and documentation
	8.2 Give examples of Globally Harmonised System signage
	8.3 Explain why there has been a change in classification of some chemicals



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## Unit 4: Understand Food Safety Hazards

Unit reference Number: M/616/8214

Level: 2

### Unit Summary:

This unit is aimed at learners who work in the food industry to give them the knowledge and understanding of regarding food safety standards. All foods, whether raw or cooked, at every stage of the process have a number of potential hazards associated with them. Those involved in the food process need to understand the hazards which have the potential to become a risk to health.

### Assessment Guidance

This unit can be assessed using the following method(s):

- Multiple choice test

<b>Learning Outcome The learner will:</b>	<b>Assessment Criterion The learner can:</b>
1. Understand food safety hazards	1.1 Outline the four main categories of contamination
	1.2 Outline the two groups of bacteria that cause problems in food manufacturing
	1.3 Give examples of physical contamination
	1.4 Outline the chemical contaminants that may be a food safety hazard
	1.5 Give examples of harmful substances from: <ul style="list-style-type: none"><li>• plants</li><li>• fish</li><li>•</li></ul>
2. Understand the causes and symptoms of allergens	2.1 Define the term 'allergen'
	2.2 List the main/high risk allergens
	2.3 Describe the symptoms of an allergic reaction
3. Understand the consequences of poor food safety	3.1 Outline the consequences of eating microbiologically contaminated food
	3.2 Outline the consequences of physical contamination
	3.4 Outline the symptoms and consequences of poisoning
	3.5
	3.4 List the groups that are more at risk from food-borne illness
4. Understand how bacteria and micro-organisms may be present in food	4.1 Define 'bacteria'
	4.2 Give examples of high risk foods where bacteria may be present
	4.3 List the four main components required for bacteria to survive



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	4.4 Outline the mechanisms which can cause food poisoning
	4.5 List other factors that contribute to bacteria and food poisoning
	4.6 Define the terms: <ul style="list-style-type: none"> <li>• bacterial spore</li> <li>• toxin</li> </ul>
	4.7 Outline how spore germination can be prevented
	4.8 Outline sources of food poisoning bacteria
5. Understand how contamination and cross-contamination occurs	5.1 Outline how food can be contaminated
	5.2 Describe how cross-contamination may happen
	5.3 Outline the main channel of contamination in food production
	5.4 Describe why colour coding should be used
	5.4 Give examples of surfaces which are in contact with a hand and should be cleaned or disinfected
	5.5 Outline the most hazardous areas for cross-contamination
	5.6 Describe how to prevent uncontaminated food from becoming contaminated
6. Understand the risk associated with high risk foods	6.1 Outline what is meant by a high risk food
	6.2 List high risk foods
	6.3 Explain why high and low risk foods should be separated
	6.4 Describe processes to help protect ready-to-eat food
7. Understand Food Handling practices	7.1 Outline why food handling practices are essential
	7.3 List the benefits when food handling practices are of a high standard
8. Understand Hazard Analysis Critical Control Point (HACCP)	8.1 List the seven principles of HACCP
	8.2 Describe each of the seven HACCP principles



## Unit 5: Understand Temperature Control and Safe Food Storage

Unit reference Number: T/616/8215

Level: 2

### Unit Summary:

This unit is aimed at those learners who work in the food industry to give them the knowledge and understanding of temperature control and safe food storage. All foods, whether raw or cooked, at every stage of the process have to be kept in hygienic conditions and at the correct temperature. This unit will help those involved in the food process to understand how to minimise the risk of bacteria and contamination.

### Assessment Guidance

This unit can be assessed using the following method(s):

- Multiple choice test

<b>Learning Outcome The learner will:</b>	<b>Assessment Criterion The learner can:</b>
1. Understand temperature control for food	1.1 Define 'The Danger Zone'
	1.2 List other factors to consider regarding temperature control
2. Understand temperature control equipment	2.1 List the temperature range(s) for: <ul style="list-style-type: none"><li>• Freezers</li><li>• Fridges/chilled areas</li></ul>
	2.2 Outline the actions to be taken to maintain the correct temperature
	2.3 Outline the five important rules to observe when using temperature-measuring equipment
3. Understand safe food storage	3.1 Explain the basic rules when storing food in a temperature-controlled environment
	3.2 Outline the types of food that require storage under chilled and/or frozen conditions
	3.3 Explain why frozen foods must be completely thawed prior to cooking
	3.4 List the safe methods of cooling food rapidly
	3.5 Outline why food must be cooled rapidly
	3.6 Outline the safe methods that could be used to ensure food has been safely heat treated
	3.7 List the toxins in food that can be controlled by applying heat
	3.8 Explain why it is important to keep finished food products at the correct temperature



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