

Food Safety in Manufacturing (HABC Level 2 Award)

Overview

This 1 day course is essential for all food handlers. The course makes delegates aware of the hazards and controls associated with the types of food they produce. The regulated qualification is designed for people who work, or intend to work in food or drink production. In addition to the fundamentals of food safety, candidates will gain an appreciation of the specific types of hazards, controls and monitoring associated with food manufacture.

This qualification has been designed to address the differences between catering and manufacturing environments, and will ensure staff are compliant with the requirement for businesses to train food handlers to levels commensurate with their work activities.

Every year, many people are made ill and some even die as a result of eating contaminated food. Food businesses have a legal and moral obligation to ensure they are not contributing to these statistics. Whatever the type of food being produced, controls must be put in place to ensure all types of contamination and temperature abuse are either eliminated completely or controlled to ensure safety.






The food business operator in any type of food business has a legal obligation to ensure that staff are supervised and instructed and/or trained in food hygiene matters to a level necessary for the type of activity they are carrying out. The most effective way of complying with this legal requirement is to obtain an appropriate, regulated qualification in food safety and ensure the knowledge gained is implemented in the workplace. HABC's Level 2 qualifications in food safety help organisations to comply with this requirement.

Achievement of this qualification will enable learners to identify how to make changes to catering practices in order to improve the safety of catering services.

This qualification is available in English, Hindi, Polish, Arabic, Malayalam and Thai.

Course Content

Understand how individuals can take personal responsibility for food safety

-  Outline the importance of food safety procedures, risk assessment, safe food handling and behaviour
-  Describe how to report food safety hazards
-  Outline the legal responsibilities of food handlers and food business operators
-  Understand the importance of keeping him/herself clean and hygienic
-  Explain the importance of personal hygiene in food safety including its role in reducing the risk of contamination

- Describe effective personal hygiene practices, for example, protective clothing, hand washing, personal illnesses, cuts and wounds

Understand the importance of keeping the work areas clean and hygienic

- Explain how to keep the work area and equipment clean and tidy to include cleaning and disinfection methods, safe use and storage of cleaning chemicals and materials, and waste disposal
- State how work flow, work surfaces and equipment can reduce contamination risks and aid cleaning
- Outline the importance of pest control

Understand the importance of keeping food safe

- State the sources and risks to food safety from contamination and cross contamination to include microbial, chemical, physical and allergenic hazards.
- Explain how to deal with food spoilage including recognition, reporting and disposal
- Describe safe food handling practices and procedures for storing, preparing, cooking, chilling, reheating, holding, serving and transporting food
- Explain the importance of temperature controls when storing, preparing, cooking, chilling, reheating, holding, serving and transporting food
- Describe stock control procedures including deliveries, storage, date marking and stock rotation

