



Food Safety

Qualification Brochure



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“ Being a Qualsafe Awards Centre means that we can be confident we are delivering a quality, consistent, well-covered product for our employees. Their quality is excellent and we always feel that they are there any time that we need support – with good, prompt customer service for any queries we have. ”



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“ We receive excellent customer support from Qualsafe Awards – whatever the query or problem! Our tutors find the courses easy to deliver and the online access to all paperwork is highly beneficial. ”



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Simply call us on **0845 644 3305** or visit **www.qualsafeawards.org** today to request your Application Pack!



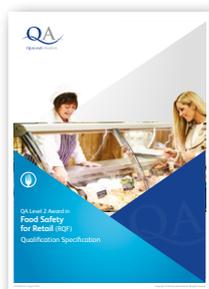
QA Level 2 Award in Food Safety in Catering (RQF)

£7.00

-  1 day course
-  Refresher training recommended every 3 years
-  Lesson Plans, PowerPoint Presentation and Assessments included

The QA Level 2 Award in Food Safety in Catering (RQF) is a regulated and nationally recognised qualification for people working, or planning to work, in the food catering industry. The qualification is also ideal for those who come into contact with food handling areas due to the nature of their work, such as pest control officers and delivery personnel.

During this 1 day course, candidates will learn about the importance of food safety, including food safety laws, types of contamination and the associated risks, bacteriology, personal hygiene, safe food handling practices and more.



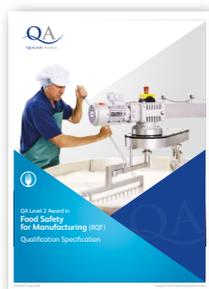
QA Level 2 Award in Food Safety for Retail (RQF)

£7.00

-  1 day course
-  Refresher training recommended every 3 years
-  Lesson Plans, PowerPoint Presentation and Assessments included

The QA Level 2 Award in Food Safety for Retail (RQF) is designed for those working, or planning to work, in a food retail environment such as: supermarkets, corner shops or premises with hot and chilled food display counters.

This regulated and nationally recognised qualification allows learners to develop a strong understanding of the importance of food safety, including personal responsibilities, the importance of personal hygiene, keeping work areas clean and hygienic, safe food handling practices and keeping food products safe.



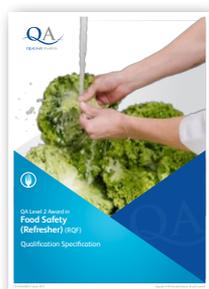
QA Level 2 Award in Food Safety for Manufacturing (RQF)

£7.00

-  1 day course
-  Refresher training recommended every 3 years
-  Lesson Plans, PowerPoint Presentation and Assessments included

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

Over a 1 day period, learners will develop a strong understanding of the importance of food safety, including correct food handling practices and measures to reduce the risk of contamination.



QA Level 2 Award in Food Safety (Refresher) (RQF)

£6.50

-  3 hour course
-  Refresher training recommended every 3 years
-  Lesson Plans, PowerPoint Presentation and Assessments included

The QA Level 2 Award in Food Safety (Refresher) (RQF) is specifically designed for those who currently hold a regulated Level 2 or above Food Safety qualification and would like to refresh their knowledge. During this 3 hour course, Learners will update and reinforce their understanding of current best practice in areas such as safe food handling practices, personal hygiene, storage, preparation, and cooking.



QA Level 3 Award in Food Safety Supervision for Manufacturing (RQF)

£21.00

-  3 day course
-  Refresher training recommended every 3 years
-  Lesson Plans and Assessments included

The QA Level 3 Award in Food Safety Supervision for Manufacturing (RQF) has been specifically designed for those who work, or are preparing to work, within a supervisory role in a manufacturing environment.

This regulated and nationally recognised qualification covers a wide range of topics, including the importance of food safety management procedures, food safety laws, good food hygiene practices and much more.



QA Level 3 Award in Food Safety Supervision for Retail (RQF)

£21.00

-  3 day course
-  Refresher training recommended every 3 years
-  Lesson Plans and Assessments included

The QA Level 3 Award in Food Safety Supervision for Retail (RQF) is a regulated and nationally recognised qualification that has been specifically designed for those who work, or are preparing to work, within a supervisory role in a retail environment.

During this 3 day course, learners will explore how food business operators can ensure compliance with food safety legislation, good hygiene practices, how to implement food safety management procedures and the role of supervision in food safety management procedures.



QA Level 3 Award in Supervising Food Safety in Catering (RQF)

£21.00

-  3 day course
-  Refresher training recommended every 3 years
-  Lesson Plans and Assessments included

The QA Level 3 Award in Supervising Food Safety in Catering (RQF) has been specifically designed for those who work, or are preparing to work, within a supervisory role in a catering environment. It is also suitable for people who own or manage small catering businesses.

This regulated and nationally recognised qualification covers a wide range of topics, including the importance of food safety management procedures, food safety laws, the role of the supervisor and much more.



QA Level 3 Award in HACCP for Food Manufacturing (RQF)

£21.00

-  3 day course
-  Refresher training recommended every 3 years
-  Lesson Plans and Assessments included

The QA Level 3 Award in HACCP for Food Manufacturing (RQF) has been designed for managers and supervisors who are responsible for assisting in the development and maintenance of HACCP food safety management procedures. It is also ideal for those who own or manage small food businesses and wish to further develop their knowledge of HACCP.

Successful learners will leave with a strong understanding of the importance of HACCP procedures and will be able to develop, implement and evaluate them.