



BRITSAFE LEVEL 2

AWARD IN FOOD SAFETY FOR MANUFACTURING

102/5214/2



Introduction:

The Britsafe Level 2 Award in Food Safety for Manufacturing is a sector-specific qualification developed to provide operatives, supervisors, and food handling personnel with the applied knowledge and legal understanding required to maintain high standards of food hygiene and safety within manufacturing settings. Building upon Level 1 foundations, this course explores the microbiological, chemical, physical, and allergenic hazards unique to large-scale food processing and packaging environments. Learners gain competence in contamination prevention, cleaning schedules, pest management, personal hygiene protocols, and the practical application of HACCP-based systems all contextualized within the framework of the Food Safety Act 1990, Regulation (EC) No. 852/2004, and relevant industry codes of practice such as BRCGS. With increased emphasis on risk identification, process controls, and accountability, this qualification is intended for individuals who play a direct role in producing, preparing, or supervising food within regulated facilities. It ensures that staff not only meet audit expectations but also contribute meaningfully to maintaining product integrity, consumer protection, and ongoing legal compliance within complex food manufacturing operations.

Qualification Regulation and Support:

The Britsafe Level 2 Award in Food Safety for Manufacturing has been developed to reflect intermediate-level safety and hygiene competencies required in regulated food production environments. It is awarded by Britsafe™ Qualifications UK Limited, supporting operational compliance, food law alignment, and recognized workforce proficiency across manufacturing and processing operations.

Key facts:

Qualification Number:	102/5214/2
Minimum Contact Hours:	8
Guided Learning Hours:	8
Credit Value:	1
Credential Status:	Award
Assessment Method:	Multiple-choice examination



Qualification Overview and Objective:

The Britsafe Level 2 Award in Food Safety for Manufacturing is designed for individuals seeking advanced expertise in food safety within manufacturing environments. Participants acquire in-depth knowledge of risk assessment, control measures, and regulatory requirements. The qualification emphasizes proficiency in implementation and monitoring, preparing individuals for roles that require specialized knowledge in ensuring food safety in manufacturing processes.

The objective of the qualification is to:

- Develop advanced understanding of food safety principles in manufacturing.
- Assess and manage risks associated with complex manufacturing processes.
- Learn effective control measures for ensuring food safety.
- Gain knowledge of regulatory requirements for food safety in manufacturing.
- Demonstrate proficiency in implementing and monitoring food safety practices.

Entry Requirements:

To register for this qualification, learners are required to meet the following entry requirements:

- Must be aged 16 and over
- Participants should have a basic understanding of the English language to effectively engage with course materials and assessments.
- This course is open to individuals of all backgrounds and experience levels who have an interest in workplace health and safety.

Geographical Coverage:

This qualification is suitable for delivery in England, Northern Ireland, Wales and can be offered internationally.

Delivery/Assessment Ratios:

To effectively deliver this qualification, centres are recommended not to exceed the ratio of 1 Qualified Tutor to 12 Learners in any one instance. If centres wish to increase the recommended ratio, they must first inform your dedicated Britsafe™ accounts manager before doing so.

Centre Requirements:

To effectively deliver this qualification, centres should have the following resources in place:

- Classroom with suitable seating and desks; and
- High-quality teaching and learning resources.

Guidance on Delivery:

The total qualification time (TQT) for this qualification is 8-hours and of this 8-hours is recommended as guided learning (GL). TQT is an estimate of the total number of hours it would take an average learner to achieve and demonstrate the necessary level of attainment to be awarded with a qualification, both under direct supervision (forming Guided Learning Hours) and without supervision (all other time). TQT and GLH values are advisory and assigned to a qualification as guidance.



Guidance on Assessment:

This qualification is assessed through a multiple-choice question exam.

- Centre's must take all reasonable steps to avoid any part of the assessment of a learner (including any internal quality assurance and invigilation) being undertaken by any person who has a personal interest in the result of the assessment.
- Centres must follow Britsafe™ Examination and Invigilation Procedures. Completed examination papers are to be returned to Britsafe™ for marking or If in case of online examination; records shall be updated on EMS portal accordingly.

Guidance on Quality Assurance:

Britsafe™ requires centres to have in place a robust mechanism for internal quality assurance. Britsafe™ will support centres by conducting ongoing engagements to ensure and verify the effective and efficient delivery, quality assurance and invigilation of the qualification.

Tutor Requirements:

Britsafe™ recommends nominated tutors for this qualification meet the following requirements:

- A relevant health and safety qualification at Level 3 or higher,
- Membership of a professional body (e.g., IOSH, IIRSM) is desirable.
- Hold a relevant subject area qualification/or be occupationally competent.
- Hold a recognized teaching/training qualification (or suitable equivalent).
- Level 3 Award in Education and Training (AET) or Train The Trainer.





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