



BRITSAFE LEVEL 2

AWARD IN FOOD SAFETY FOR RETAIL

102/5220/2

Introduction:

The Britsafe Level 2 Award in Food Safety for Retail is a targeted qualification developed to equip food retail staff with the operational knowledge and legal awareness required to maintain food safety in customer-facing environments. Designed for individuals involved in the handling, display, preparation, or sale of food products such as deli workers, supermarket staff, bakery assistants, and retail supervisors this course delivers practical instruction on managing cross-contamination risks, allergen controls, safe temperature storage, date coding, stock rotation, and cleaning protocols. Learners explore the responsibilities of food handlers under the Food Safety Act 1990 and Regulation (EC) No. 853/2004, with emphasis on traceability, hygiene monitoring, and customer protection in high-turnover retail settings. The qualification supports frontline compliance and instills confidence in staff to identify food safety hazards, follow store-level procedures, and contribute to a culture of safety and accountability. Ideal for those in operational roles or preparing for supervisory responsibilities, this award provides a structured pathway for ensuring legal compliance, audit readiness, and public trust in the retail food supply chain.

Qualification Regulation and Support:

The Britsafe Level 2 Award in Food Safety for Retail has been developed to support intermediate-level food safety competence across retail environments handling open, chilled, or packaged food. It is awarded by Britsafe™ Qualifications UK Limited, ensuring alignment with food law, operational best practices, and recognized standards in consumer-facing food handling roles.

Key facts:

Qualification Number:	102/5220/2
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 Retail is designed for individuals seeking advanced knowledge in ensuring food safety within retail environments. Participants gain a deeper understanding of risk assessment, control measures, and compliance with regulatory requirements. The qualification emphasizes proficiency in implementation and monitoring, preparing individuals for roles that require specialized knowledge in maintaining high standards of food safety in retail.

The objective of the qualification is to:

- Develop a comprehensive understanding of food safety principles in retail.
- Assess and manage risks associated with various retail food handling processes.
- Learn effective control measures for maintaining food safety in retail settings.
- Gain knowledge of regulatory requirements and industry standards.
- Demonstrate proficiency in implementing and monitoring food safety practices specific to retail.

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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