

BRITSAFE LEVEL 2

AWARD IN BASIC FOOD SAFETY AND HYGIENE

102/5222/2

Introduction:

The Britsafe Level 2 Award in Basic Food Safety and Hygiene is a regulatory-aligned qualification designed to provide food handlers, catering staff, and frontline operatives with a clear and practical understanding of the principles required to maintain hygienic, compliant, and safe food-handling environments. This course builds upon foundational awareness and addresses the essential topics of contamination control, temperature management, personal hygiene, allergen handling, cleaning and disinfection procedures, and workplace food safety responsibilities. It is specifically tailored for individuals working in settings such as cafés, restaurants, schools, care facilities, and mobile food units where poor hygiene practices can lead to immediate public health consequences. Learners will engage with current food safety legislation, including the Food Safety Act 1990 and Regulation (EC) No. 852/2004, and explore the behavioral and procedural expectations that underpin inspection readiness and consumer protection. The qualification is ideally suited to those with direct food-handling responsibilities or supervisory support roles and provides a recognized benchmark of competence for employers seeking to demonstrate due diligence and meet audit requirements within the UK food safety regulatory framework.

Qualification Regulation and Support:

The Britsafe Level 2 Award in Basic Food Safety and Hygiene has been developed to support core food handling competence across catering, service, and institutional food environments. It is awarded by Britsafe™ Qualifications UK Limited, ensuring regulatory alignment, workplace relevance, and nationally recognised standards in food safety and hygiene.

Key facts:

Qualification Number:	102/5222/2
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 Basic Food Safety and Hygiene provides foundational knowledge and skills for individuals involved in handling and preparing food. Covering hazard identification, personal hygiene practices, and compliance with legal requirements, this qualification prepares individuals to contribute to the production and handling of safe and hygienic food in various environments.

The objective of the qualification is to:

- Understand fundamental principles of food safety and hygiene.
- Identify common hazards in food handling and preparation.
- Learn proper personal hygiene practices in food-related environments.
- Gain knowledge of storage and transportation safety for food.
- Demonstrate compliance with legal requirements for basic food safety and hygiene.

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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