



BRITSAFE LEVEL 2

AWARD IN HACCP FOR CATERING

111/5322/2



Introduction:

The Britsafe Level 2 Award in HACCP for Catering is a targeted qualification designed to equip catering professionals with essential knowledge and applied understanding of Hazard Analysis and Critical Control Point (HACCP) principles in food service environments. This course addresses the unique challenges associated with food safety in catering operations, where frequent handling, preparation variability, and real-time service demand a robust control framework. Aligned with internationally recognised Codex Alimentarius guidelines and UK food hygiene legislation, the qualification emphasises practical implementation of HACCP systems tailored to dynamic food preparation settings such as restaurants, cafes, event catering, and institutional kitchens. Learners will gain competence in identifying biological, chemical, and physical hazards, establishing control measures, and maintaining verification and documentation procedures as required under Regulation (EC) No. 852/2004. Intended for chefs, food handlers, kitchen supervisors, and quality assurance staff, the course enhances professional accountability and supports compliance with regulatory inspection criteria. Successful candidates demonstrate a sound grasp of risk-based food safety protocols that directly contribute to consumer protection, operational integrity, and legal due diligence within the catering sector.

Qualification Regulation and Support:

The Britsafe Level 2 Award in HACCP for Catering is a regulated qualification developed in accordance with industry and food safety legislation. It is awarded and quality-assured by Britsafe™ Qualifications UK Limited to ensure relevance, rigour, and regulatory compliance.

Key facts:

Qualification Number:	111/5322/2
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 HACCP for Catering is designed for individuals in catering roles. Participants acquire knowledge and skills related to HACCP principles, risk assessment, and hygiene practices. This qualification ensures compliance with legal requirements, contributing to a safer catering environment through effective HACCP implementation.

The objective of the qualification is to:

- Understand the principles of Hazard Analysis and Critical Control Points (HACCP) in catering.
- Identify and assess food safety hazards in catering processes.
- Learn effective strategies for implementing and managing HACCP systems.
- Gain knowledge of proper hygiene and safety practices in catering.
- Demonstrate compliance with legal requirements for HACCP in catering.

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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