



**London Borough  
of Hounslow**

**Hounslow Adult & Community Education  
Course Information Sheet** [v. 25/11/2021]

**Course Title:** RSPH Level 2 Award in Food Safety and Hygiene

**Start/End Date:** 6th December 2021

**Course Length:** 1 session per week over 1 week on a Monday (6hrs), including an exam.

**Course Mode:** face to face

**Venue:** at Adult and Community Centre Meadowbank / Community Close, Cranford, Hounslow TW5 9QX

**Who is this for?**

The objective of the RSPH Level 2 Award in Food Safety and Hygiene is to cover the principles of food hygiene for food handlers working in a food environment, as well as to obtain a knowledge and understanding of the importance of food hygiene, associated food safety hazards, good hygiene practice, and controls based upon an awareness of food safety management systems.

**How will my learning be assessed?**

We use Google Suite for Education to record your learning journey. You will track your progress by accessing your online Individual Learning Plan (ILP), from the start to the end of the course.

Your tutor will give you regular verbal and written feedback to support your progression. You will participate in group discussions, complete tasks and receive guidance. You will respond to questions and feedback face to face and in the Google Classroom. You will be assessed by your tutor or assessor using a range of methods. This will include an exam.

**By the end of the course you will be able to:**

**1. Understand food safety hazards, with reference to:**

1.1 contamination and cross-contamination hazards to food safety

1.2 how contamination of food can cause illness or injury

1.3 the importance of personal hygiene and behaviour to food safety 1.4 the legal responsibilities of food handlers and food business operators

**2. Understand how to control food safety hazards, with reference to: 2.1 safe**

food handling practices and procedures for:

2.1.1 Preventing or minimising the risk of cross contamination

2.1.2 Temperature control

- 2.1.3 Dealing with stock and deliveries to customers
- 2.1.4 Workflow, work surfaces and equipment
- 2.1.5 Keeping the work area and equipment clean and tidy
- 2.1.6 Dealing with hazards and potential hazards
- 2.1.7 Food spoilage and waste
- 2.1.8 Pest prevention

### What is required to attend the course?

- You need to have English and maths skills at Level 1 or above.
- Please complete pre-course work - **a vocabulary task**, which will be emailed to you once you enrol.
- Please bring packed lunch.
- You will be provided with printed course materials on the day.
- You need to bring a piece of paper and a pen to take notes during the sessions.
- To successfully complete the course, you are expected to attend the full session, complete the coursework and sit the exam.
- You will sit an exam which is accredited by RSPH.

### After this course you will be able to:

- Enrol onto another Adult Learning course, develop your knowledge further or develop your English skills further. At the end of the course your tutor will advise you on your possible next steps.
- Progress to
  - a) Other RSPH courses
- You can call us to find out about upcoming courses on 020 8583 6000 or visit our website: [www.hace.ac.uk](http://www.hace.ac.uk)

### Who can I contact for further information?

For more information please call 0208 583 6000.

### Eligibility, Fee remittance, over 19's:

Please see our website: [www.hace.ac.uk](http://www.hace.ac.uk)

You may be eligible for the support towards childcare costs.

### Hounslow Adult & Community Education Code of Conduct (Obligations of All)

#### We expect everyone:

1. to follow health and safety regulations and behave in a way which does not put you or others in danger;
2. to follow HACE Equal Opportunities Statement at all times;
3. to respect all users of HACE, whether they are learners, staff, volunteers or visitors;

4. to be punctual and attend all classes;
5. to dress appropriately and avoid eating during the class time;
6. not to use a mobile phone for calls and text messaging;
7. to complete and submit your assignments on time and in line with HACE Plagiarism Statement;
8. to respect the property of the service, staff and learners;
9. to keep the building/classroom clean and tidy;
10. to follow HACE Digital Statement (including online safety) at all times.