



# FOOD SAFETY IN CATERING AWARD

*A Professional start to a Creative Future*

2024

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The Village Centre, Sandbaai Hermanus

## COURSE OVERVIEW

This short course is aimed at all food handlers who prepare, cook, serve and handle food within a food premises : Hospitality / Chefs / Yachting / Corporate Business

This course is endorsed by the Maritime & Coastguard Agency and complies with the minimum standard for Stewards and Chefs to prepare and serve food on super yachts and ships.

All catering establishments have a legal responsibility to train their staff in basic food safety practices, to identify hazards and risks, and the correct procedures for maintaining a hygienic working environment.

With successful completing of the course, you will achieve the **Highfield Level 2 Award in Food safety and catering.**

## DURATION

The course is offered as a distant learning programme and can be completed over 1 or 2 days, but learners can work at their own pace. A multiple choice examination takes place afterwards

## COURSE OUTLINE & SUBJECTS COVERED

The following subjects are covered:

- Personal Hygiene
- Food Poisoning and control
- Food Hazard and the importance of Food Safety
- Cleaning and Disinfecting
- Waste management
- Food pest control
- Food safety Legislation
- HACCP

## MINIMUM ENTRY REQUIREMENTS

16 Years of age

## INTAKES

Intakes throughout the year.



International Approved Centre

## WHAT IS INCLUDED IN THE COURSE

- Learning material
- Registration fee with Highfield International
- International Examination fees and Certification through Highfield

## CERTIFICATION

The qualification is registered on the Regulated Qualifications Framework (RQF) in the UK. The qualification can be checked on the qualifications register online <https://register.ofqual.gov.uk/>

The Highfield Certificates can be authenticated using Highfield's freely available 'Check Cert' service using this link: <https://checkcert.highfieldqualifications.com/>

The qualification is regulated by:

- OFQUAL – The Office of Qualifications and Examinations Regulation regulates qualifications, examinations and assessments in England.
- CCEA Regulations - CCEA regulation has an independent function within CCEA and is responsible for the accreditation and regulation of regulated qualification offered in Northern Ireland.
- Qualifications Wales

This qualification is not registered on the NQF (National Qualifications Framework) in South Africa. All foreign qualifications offered in South Africa are non-credit bearing qualifications. Currently there is provision for individual learners (qualification holders) to submit their foreign qualifications to SAQA for evaluations and recognition

This Level 2 Award in Food Safety in Catering Qualification is recognized by the Maritime and Coastguard Agency and is therefore a valuable qualification to have for international travel or working on ocean vessels.

## COURSE FEES

The total course costs: **R 2 700.00**

## HOW TO APPLY

To start the process of application, we invite you to complete the Warwick's Chef School Application form.

A certified copy of your identity document (certified copy of passport for international students) must please be submitted together with the completed form

