

Army Chef – The Royal Logistic Corps

ARMY CHEF – FOOD SAFETY L2

Aim

This qualification is aimed at individuals who are, or intend to be, food handlers working in catering. The objective of this qualification is to prepare learners for employment in catering role, or to support a role in the workplace. The qualification is awarded by Highfield Awarding Body for compliance (HABC) and is recognized on the Regulated Qualifications Framework (RQF).

Learners gaining this qualification will know that food safety is the responsibility of everyone involved in the storage, preparation, cooking service and handling of food.

Duration

The total qualification time 7 hours and of this all is guided learning.

Cost and Payment

This qualification is funded by the MOD for all DCB trainees.

Method of Delivery

The guided learning is provided in a classroom, with the learner also undertaking some self-study outside of the formal learning environment.

On completion of the course learner will undertake a formal Multi-Choice Question Paper (MCQP).

Food Safety Level 2 specifics

The link below provides the detailed requirements for this qualification:

[Level 2 Food Safety Specifics](#)

Mentor Support

Mentor support for this qualification is provided by the tutor delivering the training.

Equipment Required

No equipment is required to undertake this qualification, however the use of IT to connect to the internet, for research purposes, is advised.

Certification Process

Following the completion of the MCQP it is submitted to HABC for marking. Learners who meet the requirements will then have a certificate issued and presented to them upon completion of the DCB course.

Further Information

Please contact the Food Safety Cell FSTW.