



The Royal Institute of Public Health

QUALIFICATION FACT SHEET

Levels 2 and 3

Food safety: What's it all about?

It is estimated that 1 in 10 of us could be subject to a food borne illness each year, resulting in a huge drain on NHS resources, thousands of working days lost, not to mention the sometimes life-threatening effect on the individuals concerned. Working with Skillsmart Retail (the sector skills council for all UK retailers), The Royal Institute of Public Health has developed a tailored set of Food Safety qualifications to meet the precise needs of employers in the retail sector.

What do they cover?

These awards address the national occupational standards in Food Safety for retail and the legislation which requires all food businesses to operate a food safety management system based on HACCP principles (Hazard Analysis Critical Control Points).

- **Level 2** focuses on the importance of hygiene, the food handler's legal responsibilities and their role in monitoring food safety procedures, and how to handle, prepare and process food safely.
- **Level 3** includes compliance with food safety regulation, implementation of food safety management procedures, controlling hazards and supervising good practice in the work place.

How will my staff benefit from them?

These qualifications are suitable for employees working in food storage areas, in-store bakeries, hot food preparation and service areas. Other job roles could include those working on the fish, meat, fresh produce or delicatessen counters.

These awards enable you to demonstrate to the regulators that your staff have been properly trained in accordance with the national occupational standards. Level 3 is also a stepping stone towards being eligible to train staff at lower qualification levels.

The awards cover all the topics relating to hygiene, legal and operational requirements that your staff will need to operate the business safely and effectively. The courses can be delivered either on-site or at one of our many training centres nationwide.

Why are these RIPH qualifications so important?

With so much media attention on food scares and food poisoning it is essential that anyone who works in a food retailing environment is properly equipped to deliver a safe product to their customers. It is vital that staff are trained at the relevant level and that you support them in this task.

What do I need to do next?

For full details of course duration, syllabus content and assessment methods please refer to the Qualification Specifications on our website.

If you would like to find your nearest RIPH-approved training provider, go to www.riph.org.uk. Alternatively, employers may wish to become accredited to run the courses in-house using their own suitably qualified trainers.

If you would like to offer this qualification to your staff, contact Tony Varey on 020 7291 8350 or email tvarey@riph.org.uk.

RIPH FOOD SAFETY FOR RETAIL

Hygiene

What levels of qualifications are available?

The Royal Institute of Public Health works with the QCA (Qualifications and Curriculum Authority) and the Sector Skills Councils to offer awards at various levels within the National Qualifications Framework. Our **Level 2** award is appropriate for anyone who needs a basic understanding of food safety in a retail environment while **Level 3** is designed for those who are supervisors of food handlers within the retail sector.

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of Public Health
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