

# Food Safety

## **HABC Level 2 Award in Food Safety at Sea (RQF)**

This qualification is ideal for anyone working in the catering industry on board a ship. Subjects covered include hazards and controls, food safety management and temperature controls, food poisoning control, personal hygiene, cleaning and disinfection, food pests, and the role of the food handler in keeping food safe.

The HABC Level 2 Award in Food Safety at Sea (RQF) is accredited and has been developed to protect customers, brand reputation and profits.

### **How long will it take me to achieve this qualification?**

This qualification is usually obtained by taking a 1 day classroom-based course. However, it can also be achieved through a variety of other methods including blended and distance learning.

### **How is the qualification assessed?**

This qualification is assessed by multiple-choice examination.

Learners must answer a series of multiple-choice questions across the breadth of the course syllabus within a 1-hour time frame.

### **What next?**

Individuals achieving this qualification can then progress onto the HABC Level 3 Award in Supervising Food Safety at Sea (RQF), which is ideal for those wishing to work in a supervisory role on board a ship.

### **Where can this course be taken?**

Through any HABC approved training centre.

# Highfield Fact Sheet

## Sample questions:

1. If food safety procedures have not been followed correctly, which of the following is the **most** serious consequence to a ship and its crew?
  - a) The completion of a follow-up inspection
  - b) The issue of an improvement notice
  - c) The serving of a no-sail order
  - d) The replacement of all personnel
2. What is the **maximum** amount of time that hot food can be displayed below 63°C?
  - a) 2 hours
  - b) 3 hours
  - c) 4 hours
  - d) 5 hours
3. Which of the following are the **most** common food pests on board a ship?
  - a) Flies and shellfish
  - b) Rats and ants
  - c) Head lice and beetles
  - d) Cockroaches and mice
4. At 37°C, food poisoning bacteria will multiply **best** in:
  - a) a can of fruit
  - b) cooked meat
  - c) dry milk powder
  - d) sugar
5. Food handlers **must** notify their supervisor if they are suffering from:
  - a) asthma
  - b) earache
  - c) septic boils
  - d) depression

Qualification Number: 603/0967/2 Credit Value: 1