

Level 2 Award in Food Safety



Monday 30th March 2026

The
RedCat
Partnership
Health and Safety Consultants

A 'Hands-On' Approach

WHO'S SUITABLE?

Anyone Working in environments such as restaurants, takeaways, pubs, cafés, guest houses, hotels, schools, nurseries, care organisations, or any setting where food is prepared or handled.

HOW?

There's no substitute for a traditional classroom-based course. Our training is based around real case studies and a variety of other lively, engaging activities; no PowerPoint overload. You'll also get invaluable advice and insights from our highly experienced facilitators.. The course is delivered at our No.8 training facilities where we have a full range of state-of-the-art training technology..

WHY REDCAT?

Tutors Sarah and Richard, as Chartered Environmental Health Officers have extensive knowledge attained over 70+ years of experience. We deliver the knowledge, retention, understanding and behavioural change that supervisors require, something e-learning can't guarantee.

The Practicabilities

AIMS

- Provide food handlers with a solid understanding of food hygiene principles and safe practices.
- Teach how to identify and control food safety hazards, including biological, chemical, physical, and allergen risks.
- Explain how to prevent cross-contamination during food preparation and storage.
- Highlight methods to reduce the risk of food borne illnesses.

REQUIREMENTS

- None — just enthusiasm
- A valid form of photo identification.
- Assessment Format:

Delegates will need to complete a 20-question, multiple choice test

COST

£125+VAT per person

(includes all course materials and exam fees)

To book contact RedCat Partnership on 01603 473732 or
support@redcatpartnership.co.uk

The qualification's Awarding Body
is Highfield Qualifications.



The
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Avoid This.



Get This.

