

## Fact Sheet

# FOOD SAFETY FOR MANUFACTURING LEVEL 2



## Overview

Ensuring food safety is essential for maintaining public trust—especially in manufacturing settings where the risk of cross-contamination is high. This course covers the 10 core modules aligned with the RQF Level 2 Food Safety qualifications, equipping learners with the essential knowledge to handle food safely and prepare for a recognised qualification through an approved training provider.



**Duration:**  
4 - 5 Hours



**Assessment:**  
Multiple-Choice  
Questions



**Price:**  
£25.00



**Certificate:**  
Yes – Highfield  
Completion Certificate

## Areas covered

- Introduction to food safety
- Microbiological hazards
- Food poisoning and its control
- Contamination hazards and controls
- HACCP from delivery to service
- Personal hygiene
- Food premises and equipment
- Food pests and pest control
- Cleaning and disinfection
- Food safety enforcement

## Who is it aimed at?

This course is ideal for employee inductions or anyone working in a food manufacturing environment. It also supports the on-programme requirements of the new apprenticeship standards, helping apprentices develop the knowledge, skills, and behaviours needed to succeed in the workplace.

