

<b>Course title:</b>	<b>Food Safety in Catering Level 2 Award</b>			<b>Code: WWFS103</b>		
<b>Tutor:</b>	Paul Barton					
<b>Day &amp; Time:</b>	Monday 9.30am-4.30pm (attendance for the full day is essential)					
<b>Start &amp; End Dates:</b>	Term 1		Term 2 24.2.25		Term 3	
			1			
<b>Number of sessions:</b>			1			
<b>Venue:</b>	Bury Adult Learning Centre				<b>Room No: 19</b>	
<b>Learner numbers:</b>	Minimum			Maximum		
	6			12		
<b>Costs:</b>	Full Fee			Discounted Fee		
	Term 1	Term 2	Term 3	Term 1	Term 2	Term 3
		£32.00			Free	

**What will I learn on this course?**

If you are interested in enrolling on this course, please ring us on 0161 253 5772.

Bury has many job opportunities within the hospitality, catering and food industries, from working in the many cafés and bars in the town centre to working in a school kitchen or within the food production sector. This qualification is the minimum requirement if you want to work in the food industry. It is a very intense course which includes an exam at the end. The tutor will guide you through the training charter for the course to equip you with the knowledge required to undertake the multiple-choice exam at the end of the day.

**By the end of the course, I will be able to:**

- Understand the effects of different food poisoning bacteria on the body.
- Prevent food contamination and understand the importance of cleaning & disinfection.
- Understand the importance of personal hygiene in the food industry.
- Understand the importance of pest control within the cooking environment.
- Understand allergens and their effect on the body.

**What syllabus will I follow?**

Qualsafe Level 2 Award in Food Safety in Catering

**Additional information**

This course may be free if you are on a relevant benefit and are looking for work or feel this course will help you when looking for work in the future.

Before you enrol on a course, advice and information is available to help you decide on the right course for you. Contact Learner Services on 0161 253 7501 or

e-mail at [learner.services@bury.gov.uk](mailto:learner.services@bury.gov.uk).

A pre-course interview is required for this course, please contact 0161 253 5772 to arrange.

Please bring proof of identity to your first session – see page 3 for details.

### Joining requirements

You will need to have a good understanding of the English language and if you are an ESOL learner you must have at least a Level 1 qualification.

No prior experience required.

### What could I do next?

Once you have completed the Food Safety in Catering Level 2 Award you could progress into employment within the hospitality and catering sector or onto other courses within our Work Programme. You could also progress onto one of our Get Ready for Work courses; Confidence Building & Assertiveness, Goal Setting & Motivation or Build Better Resilience. Another option is to progress onto English, maths or IT. Alternatively, if you wish to pursue a hobby or develop a new skill you could progress onto one of our creative courses.

Your tutor will be able to advise on the options available to you in their subject. If you would like to speak to someone about moving on, please ask your tutor to refer you to Learner Services or contact them directly on 0161 253 7501 or email [learner.services@bury.gov.uk](mailto:learner.services@bury.gov.uk).

### Can I get extra help?

Support with English and Maths is available through our Skills for Life section. For more information, please contact Learner Services on 0161 253 7501.

Extra support is available for those learners who have sensory, physical or cognitive impairments, neuro-divergent or with mental health conditions.

### Help with paying for your course

This course **may** be free if you are unemployed and claim benefits and want to be employed or progress into more sustainable employment. You may also qualify for a free course if you are working but on a low wage. Please enquire at the time of enrolment.

Please see the course guide for more information or ask at the time of enrolment. You will be asked to produce evidence to qualify for free provision or sign to say what benefits you are claiming and that you are seeking work.

If you are enrolling on a course which leads to a qualification and are finding it difficult to pay your exam fees or need financial help with childcare, small items of equipment or some travel cost, you may qualify for help from the Learner Support Fund. Ask at the Bury Adult Learning Centre office for a form or ring Learner Services on 0161 253 7501. ***If you have been mandated on to a course by Job Centre Plus you may not be able to get help from this fund.***

### How to enrol

Phone: 0161 253 5772

Call into: Bury Adult Learning Centre, 18 Haymarket Street, Bury, BL9 0AQ

**Please keep your copy of this information sheet.**

### Proof of Learner Identity

All certificated courses require you to show proof of your personal identity. Please bring the relevant IDs on the **first day** of the course. Refer to the list below.

### **List of documents to show proof of learner identity**

To comply with the new exam board regulation, you will be required to show proof of your identity before you could sit for a formal assessment.

**All Learners** must bring proof of identity to the first session.

You are required to provide either:

- **One** item from the first list; or
- **Two** items from the second.

#### **List 1: One item required**

- Passport.
- EC identity card.
- Full driver's licence (with photo).

#### **List 2: Two of the following which are currently in use, are required**

- Standard acknowledgement letter (held by people seeking asylum).
- Rent book/tenancy agreement.
- Current credit card or charge card.
- Bank or Building Society book.
- Letter showing home address.
- Full driver's licence (non-photo).
- ES40 and JSA agreement.
- Medical card.
- Services identity card.
- Household Utility bills.
- Bail sheets.
- Original birth certificate.
- Marriage certificate.
- Senior Citizen travel-pass with photograph.
- Any other form of ID.

If you have any questions, please discuss them with your tutor on the first session of the course.