

Duration: 45 mins

Delivery method: Online

Introduction

This is an online assessment (an exam) that leads to one of two qualifications in Food Safety from the Royal Institute of Public Health (RIPH):

- Foundation Certificate in Food Hygiene, or
- Level 2 Award in Food Safety in Catering

These qualifications are recognised throughout the food industry.

Please note that this assessment can only be delivered by RIPH approved centres. The prior knowledge for the exam is provided via a **learndirect** Business eCourse "Basic Food Hygiene" (sold separately).

Having staff appropriately trained in food hygiene demonstrates that an organisation has a quality standard, recognised within the industry, by customers and public bodies such as environmental health.

What does the assessment involve?

Available only at RIPH approved centres, the assessment involves:

An introduction to the online assessment including information on RIPH, the qualifications' awarding body

Pre-assessment information including how to start the assessment, Frequently Asked Questions (FAQs) about the assessment, and some practice questions in the style of the assessment.

The actual assessment. It lasts for 45-minutes where candidates answer 30 randomly selected questions under exam conditions.

Who is this qualification for?

The two qualifications are for anyone whose job involves the preparation and handling of food. They will demonstrate that employees understand the principles and practice of good food hygiene.

Course code: 104057BT001

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