



Quality Guardian Assured Approved Independent Accreditation Report

Applicant Details:

Organisation Name:

Kinda Communities CIC.

Name of Course:

Level 2 Award in Food Safety & Hygiene.

Level:

Beginner.

Description of course:

The Level 2 Award in Food Safety and Hygiene is an entry level course which equips food handlers with the basic knowledge need to work safely in a food premises and with food. It covers: the importance of food safety; common food hazards; contamination; microbial contamination; bacterial multiplication; bacterial spore; food poisoning; food-borne disease; cross contamination; types of foods; food spoilage; Allergens; hazard control; legal requirements for food business operators; supervision, instruction, training; legal requirements for food handler; enforcement; due diligence; your role in food safety; keeping clean and tidy; hand washing; fitness to work; skin conditions and infections; wound dressings; protective clothing; jewellery; hair; nails; toiletries; bad habits; designed to be clean; cleaning- keeping food safe; cleaning and disinfection; clean as you go; six stage cleaning and disinfection; mops and other cleaning equipment; cloth selection; cleaning schedules; waste disposal; pest; pest control; preventing contamination; preservation of food; time and temperature control; checking and recording temperatures; temperature measuring devices; taking core temperatures; using a probe thermometer safely; food safety procedures; deliveries; storage; stock control, FIFO, Safe Storage of dry, chilled, refrigerated display and frozen foods; cooking; hot holding/display; cooling cooked food; reheating food.

Method of course delivery:

Online and in person.

Length of course:

Around 4 hours

How is the course concluded:

A 30 question examination either online or in person in controlled conditions.

Pass mark: 80% required to achieve certification.

Date of audit:

2 August 2024

Name of auditor:

David Smith

Notes from the auditor:

The course materials were provided via email and access was given to an online version of the course on kinda.org.uk

Does the course content match the claims made in the description of the course?

the importance of food safety; - Yes- evidenced in training materials.

common food hazards; - Yes- evidenced in training materials.

contamination; - Yes- evidenced in training materials.

microbial contamination; - Yes- evidenced in training materials.

bacterial multiplication; - Yes- evidenced in training materials.

bacterial spore; - Yes- evidenced in training materials.

food poisoning; - Yes- evidenced in training materials.

food-borne disease; - Yes- evidenced in training materials.

cross contamination; - Yes- evidenced in training materials.

types of foods; - Yes- evidenced in training materials.

food spoilage; - Yes- evidenced in training materials.

Allergens; - Yes- evidenced in training materials.

hazard control; - Yes- evidenced in training materials.

legal requirements for food business operators; - Yes- evidenced in training materials.

supervision,instruction,training; - Yes- evidenced in training materials.

legal requirements for food handler; - Yes- evidenced in training materials.

enforcement; - Yes- evidenced in training materials.

due diligence; - Yes- evidenced in training materials.

your role in food safety; - Yes- evidenced in training materials.

keeping clean and tidy; - Yes- evidenced in training materials.

hand washing; fitness to work; - Yes- evidenced in training materials.

skin conditions and infections; - Yes- evidenced in training materials.

wound dressings; - Yes- evidenced in training materials.

protective clothing; - Yes- evidenced in training materials.

jewellery; - Yes- evidenced in training materials.

hair; - Yes- evidenced in training materials.

nails; - Yes- evidenced in training materials.

toiletries; - Yes- evidenced in training materials.

bad habits; - Yes- evidenced in training materials.

designed to be clean; - Yes- evidenced in training materials.

cleaning- keeping food safe; - Yes- evidenced in training materials.

cleaning and disinfection; - Yes- evidenced in training materials.

clean as you go; - Yes- evidenced in training materials.

six stage cleaning and disinfection; - Yes- evidenced in training materials.

mops and other cleaning equipment; - Yes- evidenced in training materials.

cloth selection; - Yes- evidenced in training materials.

cleaning schedules; - Yes- evidenced in training materials.

waste disposal; - Yes- evidenced in training materials.

pests; - Yes- evidenced in training materials.

pest control; - Yes- evidenced in training materials.

preventing contamination; - Yes- evidenced in training materials.

preservation of food; - Yes- evidenced in training materials.

time and temperature control; - Yes- evidenced in training materials.

checking and recording temperatures; - Yes- evidenced in training materials.

temperature measuring devices; - Yes- evidenced in training materials.

taking core temperatures; - Yes- evidenced in training materials.

using a probe thermometer safely; - Yes- evidenced in training materials.

food safety procedures; - Yes- evidenced in training materials.

deliveries; - Yes- evidenced in training materials.

storage; - Yes- evidenced in training materials.

stock control, - Yes- evidenced in training materials.

FIFO, - Yes- evidenced in training materials.

Safe Storage of dry, chilled, refrigerated display and frozen foods; - Yes- evidenced in training materials.

cooking; - Yes- evidenced in training materials.

hot holding/display; - Yes- evidenced in training materials.

cooling cooked food; - Yes- evidenced in training materials.

reheating food. - Yes- evidenced in training materials.

Have any further claims about the course been made?

Yes - The course meets Food Standards Agency Guidelines.

Any actions taken?

I have checked the Food Standards Agency documentation and consulted with an industry professional and have concluded that the course does indeed meet the published Food Standards Agency guidelines.

Has the course reached the standard required to receive Quality Guardian Assured Approved accreditation?

Yes - the course content meets the standards required for QGAA - Gold.



Signed: *D. Smith*

Date: 2/8/24