# Skills for Life and Work

## Award in Food Safety for Catering

**Campus:** Rotherham College
**Code:** R28AC28
**Level:** 3

### About This Course

This 1-day, 6-hour course provides food handlers with the essential knowledge required to prepare, cook, and serve food safely.

Meeting UK legal requirements for food handlers, this qualification ensures compliance with food safety regulations and helps prevent foodborne illnesses.

### What Will I Study?

- Understand their legal responsibilities regarding food safety.
- Identify and control common food safety hazards (microbiological, chemical, physical, and allergenic).
- Implement effective personal hygiene practices to prevent contamination.
- Maintain safe temperatures for storing, holding, and cooking food.
- Keep catering premises, equipment, and utensils clean and pest-free.

### Tuition Fees

- 16-18 year olds do not need to pay course fees
- Those aged 19 or over may not need to pay fees depending on their circumstances. Find out if you qualify here [https://www.rotherham.ac.uk/course-fees/] .

If you need
further advice or guidance please contact the Enquiries Team on **01709 362111.**

## Additional Information

This course will be available at various venues across the borough.

**PLEASE NOTE**

We make every effort to ensure information within our online course directory is accurate and a true representation of the courses we are offering in 2026-2027 However, we do reserve the right to make changes if necessary.

**Last updated**: 25th November 2026