

# Highfield Level 2 Award in Healthy Food and Special Diets (RQF)

**QUALIFICATION NUMBER: 603/1401/1**

## WHO REQUIRES THIS QUALIFICATION?

This qualification is ideal for anyone who prepares and serves food, as it provides learners with a basic understanding of nutrition and the requirements of special diets to enable the planning and provision of well-balanced meals that will have a positive impact on health.

## WHY A HIGHFIELD QUALIFICATION?

Highfield is the leading provider of regulated compliance qualifications in the UK, certifying over 350,000 learners a year. Highfield currently provides around 70% of all regulated food safety qualifications. We're extremely proud to be a Highfield-approved centre and offer industry-recognised qualifications that will enhance learners' career prospects.

## WHAT NEXT?

Learners successfully completing this qualification may wish to progress onto a further qualification such as:

- Highfield Level 2 Award in Food Safety in Catering
- Highfield Level 3 Award in Food Allergen Management for Caterers
- Highfield Level 3 Award in Principles of Developing a Positive Food Safety Culture

**COURSE  
DATES**

**TBC**



**ALLERGENS  
FACT SHEET**



**1 DAY CLASSROOM BASED**



**ASSESSED BY A MULTIPLE-  
CHOICE EXAMINATION**

REGULATED BY:

**OFQUAL**

**CCEA**

**QUALIFICATIONS WALES**

## WHAT DOES THE QUALIFICATION COVER?

Topics include:

- Learning the basic understanding of nutrition
- The requirements of special diets
- The planning and provision of well-balanced meals, which have a positive impact on health

## WHERE CAN THIS COURSE BE TAKEN?

This qualification can be taken through any Highfield approved training centre.



**BOOK  
NOW**

**01827 281 245**



**Highfield**

Approved Highfield Centre