



PERSON IN CHARGE LEVEL 2

1.1 Target Group

1.1.1 The Person in Charge Level 2 Certification is intended for persons directly responsible for the food related operations in certain types of food establishments with direct authority, control or supervision over employees who engage in the storage, preparation, display or service of foods.

1.1.2 The types of establishments are listed in the Guidance Document issued by the Food Control Department of Dubai Municipality

2. Level 2 PIC Competency Requirements

2.1 Personal Hygiene

2.1.1 Demonstrate commitment to good food hygiene practice

2.1.2 Promote a high standard of personal hygiene throughout the food operation

2.1.3 Explain the implications of foodborne illness in the food operation

2.1.4 Ensure food workers suffering from foodborne illness do not work in contact with open food.

2.2 Structural Hygiene

2.2.1 Identify or report structural deficiencies in the food operation

2.2.2 Manage and maintain an effective pest control system

2.2.3 Manage and maintain a satisfactory waste disposal system.

2.3 Food Safety Operations

2.3.1 Manage and maintain an effective cleaning programme

2.3.2 Where applicable to their job: ensure food safety during product purchasing

2.3.3 Ensure food safety during delivery receipt

2.3.4 Ensure food safety during storage

2.3.5 Ensure food safety during product preparation

2.3.6 Ensure food safety during cooking/processing/cooling/holding/service of food

2.3.7 Encourage good hygiene practice during the transportation of food

2.3.8 Where applicable to their job, ensure products are labelled correctly

2.4 Food Safety Management

2.4.1 Manage/review food safety complaints effectively

2.4.2 Manage and maintain food safety documentation and records

2.5 Staff Training and Management

2.5.1 Ensure that the food safety training needs and competencies of staff are met

2.6 Food Safety Regulations

2.6.1 Demonstrate an awareness of the legislative requirements in Dubai relating to their business

2.6.2 Provide assistance to food inspection officers

2.6.3 Follow up non-conformances with corrective action.

3. Recommendation of Prior Learning

3.1 There are no pre-requisites for this certification. It is advised that candidates have a basic knowledge of food safety.

4. Guided Learning Hours

4.1 Guided learning hours for this certification are 10 hours excluding the one hour examination. (2 day course)

5. Certification Structure

5.1 The certification is assessed by a 30 question multiple-choice examination. Successful candidates must achieve a score of at least 20/30. A Merit will be awarded for a score of at least 24/30.

5.2 The examination paper is set and marked by HABC. The duration of the examination is 1 hour.

6. Certification Validity

6.1 Level 2 PIC certification is valid for 5 years from the date of certification.

6.2 All Level 2 PIC's will need to undertake a refresher course and examination no later than 3 years from the date of the initial certification.