

# Level 2 Health and Social Care Foundation Apprenticeship



## Course Overview

This Foundation Apprenticeship is designed for 16–21-year-olds currently employed in the health and social care sector. It provides a structured and supportive introduction to both Healthcare and Adult Social Care, combining real-world experience with high-quality off-the-job learning.

Unlike existing Level 2 apprenticeship standards, this programme has been specifically developed to integrate the core knowledge, skills, and behaviours required across both sectors. It reflects the interconnected nature of healthcare and social care, preparing apprentices to work confidently in a variety of care settings.

Upon successful completion, apprentices can progress to Level 2 or Level 3 pathways in Healthcare Support or Adult Care, opening up further career and training opportunities.

Throughout the apprenticeship, learners will be supported by a dedicated Assessor, who will visit them in the workplace to observe their daily duties. Apprentices will also compile an electronic portfolio of evidence, demonstrating their competence and understanding, with guidance from their Assessor.

## What You Will Study

### Technical knowledge

- K1: Introduction to the health and social care sectors, and how the sectors link together.
- K2: Career progression opportunities.\*
- K3: The importance of equality, diversity and inclusion and human rights.
- K4: Fundamental principles of a duty of care.
- K5: Fundamental principles of adult safeguarding and how to report a safeguarding concern.
- K6: Fundamental person centred values to maximise an individual's independence.\*
- K7: Fundamental mental health, physical health and emotional wellbeing needs that individuals may have.
- K8: Fundamental principles of infection prevention and control.\*
- K9: Developments in digital working and professional boundaries when using technology.\*
- K10: Fundamental principles of health promotion and illness prevention to support positive lifestyle choices.\*
- K11: Basic food hygiene and preparation methods.\*

### START DATE

Flexible

### LEVEL

Level 2

### STUDY MODE

Full-time

### DURATION

11 months

### AWARDING BODY

Skills England

### LOCATION

Workplace Based



For further information about this course, including Entry Requirements, Assessments and Further Study, scan the QR code.

## Need More Information?

For additional course information please contact the Course Information Team on **01924 789111** or email [courseinfo@heartofyorkshire.ac.uk](mailto:courseinfo@heartofyorkshire.ac.uk).

To learn more about the Heart of Yorkshire Education Group, our facilities and how we can support you please visit our website [www.heartofyorkshire.ac.uk](http://www.heartofyorkshire.ac.uk).

## Quick Links



How to  
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Student  
Support



Virtual  
Tours



- K12: Common health conditions and routine interventions and knowing when and to whom to escalate for action.
- K13: Techniques and sources of support to help develop personal resilience when working in a health or social care setting.
- K14: Principles of safe moving and handling of equipment and other objects and assistance of individuals.

#### Technical skills

- S1: Explore career progression opportunities within the health and social care sectors.\*
- S2: Act in the best interest of individuals to ensure they do not come to harm.
- S3: Work in partnership with others to help to keep individuals safe.
- S4: Support individuals using person centred values.\*
- S5: Adapt your approach when providing care and support to meet the needs of the individual.
- S6: Follow infection prevention and control precautions to protect yourself and others in the workplace.\*
- S7: Use digital systems and technology in the workplace.\*
- S8: Support individuals with positive lifestyle choices to promote health and wellbeing.\*
- S9: Apply basic food hygiene and preparation methods.\*
- S10: Develop personal resilience when working in a health or social care setting.
- S11: Move and handle equipment or other items safely and assist individuals.

#### Employability skills and behaviours

- EB1: Communicate and share information using verbal, non-verbal, written and digital methods.
- EB2: Act in a professional manner including good time keeping and conduct.
- EB3: Apply new learning and feedback to everyday practice.
- EB4: Complete own work tasks and ask for help when needed.
- EB5: Work with colleagues to contribute to team outcomes.
- EB6: Seek ways to manage own financial, health and wellbeing needs using available resources.
- EB7: Overcome challenges and adapt to changes at work.
- EB8: Work in line with health, safety and environmental requirements.

\* Please note these are subject to change

#### English and maths

- Level 2 Functional English and maths

## How You Will Be Assessed

To complete the apprenticeship, you must demonstrate the required skills, knowledge, and behaviours before progressing to the End-Point Assessment (EPA). Throughout the programme, you will be supported by a dedicated Assessor, who will visit you in your workplace to observe your day-to-day tasks and responsibilities. You'll also build an electronic portfolio of evidence showcasing your competence and understanding, with guidance from your Assessor.

The End-Point Assessment includes:

- A multiple-choice knowledge test
- A workplace observation, followed by a Personal Development Plan
- Multiple choice knowledge test
- Observation of practice in the workplace with a Personal Development Plan

## Entry Requirements

- Applicants must be aged 16 to 21 at the start of their apprenticeship.
- Must be employed in a role that offers relevant experience and enables the apprentice to demonstrate the knowledge, skills, and behaviours outlined in the apprenticeship standard.
- A minimum of GCSE Grade 4–9 in English and Maths is required, or a commitment to undertake and achieve Level 2 Functional Skills in both subjects.
- Basic computer skills are essential for success in this programme.

