

Level 1 Award in Food Safety Awareness in Catering

Who should attend?

This qualification is aimed at staff working in a catering environment where there is an element of low-risk food handling. This could include bar workers, waiting staff, health care workers, kitchen porters and stock/store room staff etc.

Individuals achieving this qualification can then progress to the Level 2 Food Safety qualification which is the minimum requirement for all food handlers.

Subjects Covered

- The costs and benefits of Food Safety.
- The importance of personal hygiene standards.
- Essential knowledge of cleaning and disinfection.
- Identification of Microbiological, Chemical, Physical and Allergenic Hazards and the application of control measures.

Learning outcomes

The topics covered in this qualification are essential to the production of safe food and form part of an introduction to Food Safety standards in catering.

Duration

4 hours

Assessment

Photographic ID is required.

Multiple-choice examination – candidates must answer 7/15 correctly to pass this examination.

The HABC Level 1 Award in Food Safety in Catering is recognised internationally and has been developed to protect customers, brand reputation and profits. A workbook is available to accompany this programme if required.