CIEH (Level 1) Introductory Certificate in Food Safety

Level 1 Award in Food Safety Awareness in Catering

This qualification has been developed by the Chartered Institute of Environmental Health and is an introduction to Food Safety in the workplace. It would be ideal as part of an induction programme and could provide a general food safety overview for staff members who are not actively involved in food production such as waiting staff and bar staff or for anyone with an interest in safe food preparation at home.

Why is this training important?

Food business operators must ensure employees receive training that is commensurate with their role.

This course will help you understand about the preparation of safe food and the implications to your business when things go wrong .You will learn about safe methods and good kitchen practices such as cleaning and disinfection and high standards of personal hygiene. You will learn the difference between contamination and cross-contamination and how to reduce the risk of this happening. You will also learn how physical and chemical contamination can pose serious health risks and the controls that need to be in place to reduce these risks.

Course programme:-

- The importance of Food Safety
- Types of contamination
- Storage of food and temperature control
- The importance of personal hygiene
- Cleaning and pest control

Duration: Half day

Assessment: Multiple choice examination with 15 questions. The pass mark is 7/15. Certificates will be sent by First Class mail within 1 week.

Contact us now for more information or to discuss any aspect of the course.
Email consultancy@fatc.co.uk or call 07732 637292 www.foodallergyaware.co.uk

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