

Level 1 Award in Food Safety Awareness in Catering

Who should attend?

This qualification is aimed at staff who work in a catering business where their role involves an element of low-risk food handling.

This could include bar and waiting staff, health care workers, kitchen porters and back of house staff.

Individuals achieving this qualification can then progress to the Level 2 Food Safety in Catering qualification which is the minimum requirement for all catering staff who are involved in open food (high risk) preparation.

Subjects Covered

- The importance of personal hygiene standards.
- Understand personal responsibilities for food safety and how to keep food safe.
- 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 10/15 correctly to pass this examination.

Entry Requirements

It is required that learners be 14years of age and above.

It is advised that learners have Level 1 English and maths, or equivalent.

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.