

Learning Outcomes

Candidates will gain an understanding of:-

- The basic requirements of Food Safety
- The need for good standards of personal hygiene.
- The importance of good standards of hygiene in the work area.
- Importance of personal hygiene
- The ability to identify key Food Safety issues.
- Their responsibilities for reducing contamination.

The course is of 3 hours duration and can be conducted at your Premises. Call us for current prices. VAT is charged at the current rate.

This course links to NVQ Health & Social Care level 2, units 202, 203, 213, 214.



Course Objectives

Employees who handle food will gain a firm grasp of the importance of food safety and knowledge of the systems involved. They will have the confidence and expertise to deliver quality food safely to customers.

Refreshment of this qualification is recommended at least every 3 years.

Ashtree Management Services Ltd

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CIEH Level 1 Award in Food Safety

Ashtree Management Services Ltd



Effective & Enjoyable Training

0800 9700 132

CIEH Level 1 Award in Food Safety

Who needs this qualification?

This qualification is designed to provide an introduction to food safety and raise awareness of food safety issues. It is suitable for employees handling low risk or wrapped foods, waiting and check out staff, kitchen porters or warehouse staff.

Successful candidates may be awarded one of the following qualifications:

- Level 1 Award in Food Safety in Catering
- Level 1 Award in Food Safety for Manufacturing
- Level 1 Award in Food Safety for Retail

This award is an ideal introduction to food safety, for employees prior to undertaking the level 2 award.

The level 1 award is also suitable for employees for whom English is a second language, or those with special needs.

Courses are held at client's premises throughout England & Wales for a maximum of 20 candidates per session.

Typical environments for this qualification may include:

- Pubs
- Hotels
- Restaurants
- Retail
- Contract catering
- Fast-food outlets
- Supermarkets
- Cash & carries
- Hospitals
- Residential & nursing homes
- Schools
- Prisons
- Armed forces
- Food processing
- Food manufacturing

Benefits

Overall, it enables employees to:

- Take personal responsibility for following food safety procedures
- Keep themselves clean and hygienic
- Keep the work area clean and hygienic.



Quality & Safety

Course Programme

- Food safety hazards
- Consequences of poor hygiene.
- Personal Hygiene.
- Use of protective clothing.
- Cleaning.
- Using cleaning agents.
- Correct disposal of waste.
- Pest infestation.
- Contamination.
- Physical, Chemical & Biological contamination of food.

Assessment

The course is of 3 hours duration and is followed by a multi-choice examination paper, which may be conducted orally.

Successful candidates will be awarded the CIEH Level 1 Award in Food Safety.

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