

Food Safety Level 1

This course teaches the essential skills required to ensure the highest standards of food hygiene to eliminate hazards and avoid contamination within the workplace, and promotes the awareness of your responsibilities to ensure each of the former

Course Duration: Half Day **Certification:** Food Safety Level 1 Certificate

Course Outcomes:

Including the following topics:

- Spot and control specific hazards
- Implement good hygiene practices within the working environment

Target Audience:

- Aimed at those new to the workplace who require a simple training course in food safety to keep them and those around them safe, when starting work or as part of an induction programme.;
- For example, school leavers taking their first job or those with special needs

Pre-requisites:

- None; no prior food safety knowledge required

Course Accreditation:

In-house, CIEH or RIPH (sector specific):

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

Course Summary:

- This course provides candidates with the knowledge and practical skills to develop a food safety culture within their workplace.