

# LEVEL 1 FOOD SAFETY



Food safety is a constant concern for the public. It's important your employees understand their roles and responsibilities. This course is an ideal introduction to food safety, and a suitable learning resource for colleagues undergoing an induction in environments where food is cooked, prepared or handled. It also provides the knowledge and understanding required to go on and achieve any level 1 food safety (RQF) qualification with a recognised training provider.

## Areas covered

- Introduction to food safety
- Microbiological hazards
- Food poisoning and its control
- Contamination hazards and controls
- Safe handling and the storage of food
- Personal hygiene
- Food pests and pest control
- Cleaning and disinfection



## Who is it aimed at?

Ideal for employee inductions, existing staff at an introductory level, and low-risk food handlers. The course can also be used as part of the on-programme element of the new apprenticeship standards, and can support the knowledge, skills and behaviours apprentices need to effectively integrate into.



## Key details at a glance



**Duration:** 2 – 3 hours



**Assessment:** Multiple-choice questions



**Certificated:** Yes – Highfield Completion Certificate



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**Translation:** Details available on request



**Localisation:** EU legislation within a UK context, but suitable for international businesses that trade with the EU and will be subject to the legislation