

Level 1 Award in Food Safety Awareness in Catering

Who should attend?

This qualification is aimed at learners working in a catering environment in low-risk roles but where there is an element of food handling. This could include bar workers, waiting staff, health care workers, kitchen porters and stock/store room staff.

Individuals achieving this qualification can then progress onto the HABC Level 2 Award in Food Safety in Catering (QCF).

Subjects Covered

- An awareness of hazards and controls associated with food in catering operations
- Contamination prevention temperature abuse of food and the importance of thorough cooking and rapid cooling
- Personal hygiene
- Cleaning and disinfection.

The HABC Level 1 Award in Food Safety in Catering is recognised internationally and has been developed to protect customers, brand reputation and profits.

Learning outcomes

The topics covered in this qualification are essential to the production of safe food.

Duration

½ Day

Assessment

Multiple-choice examination, where the candidate must answer at least 10 out of 15 questions correctly. The examination will take a maximum of 30 minutes to complete.