



Level 1 Award in Food Safety in Manufacturing Course Fact Sheet

01452 502113

www.envesca.co.uk

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Level 1 Award in Food Safety in Manufacturing

Course Aim

The aim of the course is to provide your employees with a good understanding of food safety within a food manufacturing environment.

This includes understanding the importance of good personal hygiene, the essential elements of cleaning a food manufacturing premises and being aware of contamination and how to control it.

Who Should Attend

This course is ideal for anyone working in a food manufacturing environment in low risk roles where there is an element of food handling, such as stock room staff, maintenance engineers and delivery personnel.

It is not suitable for food handlers who work in food storage and packaging, processing or assembly. It is recommended that they undertake the Level 2 Award in Food Safety in Manufacturing.

Course Length

Half day

Entry Requirements

Candidates are not required to have any prior knowledge or qualifications in food safety to enable them to attend this course.

However, it is recommended that candidates have a minimum of Level 1 in Literacy/English or equivalent to undertake this qualification. Candidates should be aged 14 or above.

The Content

- An introduction to the importance of food safety in a manufacturing environment.
- The consequences of poor food hygiene standards.
- The benefits of good food safety practices.
- Common food safety hazards.
- The risks associated with handling food.
- Symptoms of food poisoning and people most at risk.
- The employee's responsibility towards food safety.
- How to report food safety hazards to supervisors.
- Importance of reporting signs of pest infestation.
- The importance of good personal hygiene.
- Identify good personal hygiene practices.
- The requirements of reporting illness.
- Importance of keeping work areas clean in a manufacturing environment.
- Effective cleaning, working to schedules and using the right methods and equipment.
- How waste should be stored and disposed of.
- How foods become contaminated.
- The concepts of cross contamination.
- How food should be handled to prevent contamination.
- The importance of time and temperature in food storage.

Accredited By

This course is accredited by Highfield Qualifications and sits on the Regulated Qualifications Framework (RQF).

This course is also available as a non-accredited option.

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The Benefits

By attending the course, your employees will understand the basic requirements of food safety and hygiene within a food manufacturing environment.

They will know how to keep themselves and their work areas clean and hygienic and will understand the role they play in reducing cross-contamination within their working environment.

On returning to the workplace, they know how to identify and report key food safety issues.

You will be able to demonstrate compliance with legislation and prove due diligence through training records and certificates. In addition, you, your business, your employees and your customers will be protected.

What Is Included

- Training in a friendly and relaxed learning environment
- Envesca's proven track record of fantastic results
- Knowledge and guidance from experienced time-served trainers
- Course book
- All examination fees plus certification costs
- The protection of Envesca's genuine "no risk" guarantee
- Excellent after care from a supportive team

Rave Reviews

"Envesca are there to help and support with our training needs and are flexible in their quality delivery."

**Shane Evans | Factory P & O Manager
Crown Pet Foods**

Delivery Methods

- In-House

Assessment Method

Candidates will be assessed by a multiple choice examination, where they must answer at least 9 out of 15 questions correctly.

The examination will take half an hour to complete and successful completion will result in a Highfield Level 1 Award in Food Safety in Manufacturing certificate.

Refresher Recommendation

It is recommended that all candidates who achieve a Level 1 Award in Food Safety in Manufacturing refresh their qualification every three years.

Suggested Progression

On successful completion of this qualification, candidates may wish to continue their development by undertaking the following qualification:

- Level 2 Award in Food Safety in Manufacturing

OFQUAL Accredited Yes 603/2616/5

RQF Yes H/616/6881 (1 Credit)

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