



## Level 1 Award in Food Safety in Catering Course Fact Sheet

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**envesca**

# Level 1 Award in Food Safety in Catering

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## Course Aim

The aim of this half day course is to provide your employees with an introduction to food safety. This includes understanding the importance of good personal hygiene, the essential elements of cleaning a catering premises and being aware of cross-contamination and how to prevent it.

## Who Should Attend

This course is ideal for employees who work in a food environment but who don't handle or cook food. This would include, but is not limited to, waiting or bar staff, kitchen porters or employees handling low-risk or wrapped foods.

This course is not for those people who prepare, cook or handle open food, including sandwiches, cakes and even beans on toast! It is recommended that they undertake a Level 2 Award in Food Safety course.

## 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.

## 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.**

## The Content

- An introduction to the importance of food safety in a catering 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.
- Identify good personal hygiene practices.
- The requirements of reporting illness.
- Importance of keeping work areas clean in a catering 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

## The Benefits

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

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.

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On returning to the workplace, your employees will 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.

**OFQUAL Accredited** Yes 603/7694/6

**RQF** Yes R/618/7838 (1 Credit)

## 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 materials
- All examination fees plus certification costs
- The protection of Envesca's genuine "no risk" guarantee
- Excellent after care from a supportive team

## Delivery Methods

- In-House

## Assessment Method

Candidates will be assessed by a multiple choice examination, where they must answer at least 10 out of 15 questions correctly.

The examination will take 30 minutes to complete and successful completion will result in a Highfield Level 1 Award in Food Safety in Catering certificate.

## Rave Reviews

"Thank you for an excellent course again as always! Envesca provide a friendly and professional service every time you carry out training for us. You deliver quality training and both the office staff and trainers are fantastic. The whole process is a breeze and everyone is helpful, courteous and knowledgeable. I would definitely recommend Envesca to anyone."

**Alex Eden**

**South Gloucestershire and Stroud College**

"I thought the course was very interesting, I particularly enjoyed the sections on monitoring fridge temperatures and how to deal with deliveries. The trainer was very friendly and helpful and made you feel at ease."

**Tracy Timbrell**

**Ribston Hall High School**

## Refresher Recommendation

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

## Suggested Progression

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

- Level 2 Award in Food Safety in Catering
- Level 2 Award in Food Allergen Awareness



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