

# HABC FOOD SAFETY (Level 1)



## Overview

This course is designed to suit any delegates, including those with no prior food safety experience; the content can therefore apply to employees working both front and back of house. Training covers a range of essential food safety understanding, including staff responsibilities, identifying and reducing/eliminating hazards, and both food and personal hygiene.

We are accredited by the HABC - global leaders in risk and compliance-based training at the forefront of the health and safety industry.

## Outline of Programme

- Introduction and explanation.
- Understanding responsibilities.
- Identifying hazards.
- Gain knowledge of personal and food hygiene.
- How to reduce risks of contamination.
- Cleaning tips.

## Assessment

We offer the half day level 1 Food Safety training course in sector specific training programmes developed to meet the needs of staff working in catering, manufacturing or retail environments. These include:

- Level 1 Award in Food Safety Awareness in Catering.
- Level 1 Award in Induction into Food Safety for Manufacturing.

- Level 1 Award in Food Safety Awareness for Retail.

There will be a 15-question multiple choice examination at the end of the training and a HABC accredited certificate awarded on completion.

### **Cost**

Our courses are competitively priced, and we aim to beat any equivalent training quote.

### **Important Information**

- The training venue should be quiet and undisturbed.
- Staff should not be expected to be on duty.
- Staff attending should remain for the entire length of the session.
- Flexible dates, call to book a day that suits you.