



Level 1 Award in Food Safety in Catering

FACT SHEET

HABC Level 1 Award *in Food Safety in Catering*

This qualification focuses on the importance of food safety in the catering and hospitality sectors and provides food handlers with the knowledge of how they can contribute to product safety. Before starting work for the first time food handlers need to be aware of the hazards and controls associated with food in catering operations. Particular attention is paid to the role of food handlers in preventing contamination and temperature abuse of food and the destruction of bacteria by thorough cooking. The importance of good personal hygiene, cleaning, waste management and recognising and reporting signs of pests are also stressed.



On achieving this Award candidates will be equipped with the knowledge to enable them to provide safe food and will assist the business to comply with the law.

→ **Course length**

Guided learning hours for this qualification are 3 hours.

→ **Assessment**

15-question multiple-choice examination paper.
Successful candidates must achieve a score of at least 10 out of 15.

→ **Examination duration**

Up to 30 minutes.

HABC Approved Centre

**FOOD
HYGIENE
SOLUTIONS**

Food Hygiene Solutions Ltd

Sankey House, The Street

Brook, Ashford

Kent

TN25 5PG

01233 811633

www.foodhygenesolutions.co.uk

www.highfieldabc.com



Highfield awarding body for compliance

info@highfieldabc.com