



Level 1 Award in

# Health and Safety

for Catering

## FACT SHEET

### HABC Level 1 Award *in* Health and Safety for Catering

This qualification focuses on the importance of maintaining health and safety in the catering and hospitality sector.

The cause of accidents, e.g. slippery floors, use of chemicals and fooling around will be understood. The qualification will allow candidates to understand the hazards specific to their workplace such as fire procedures for themselves and guests, necessary controls in the kitchen environment and the necessity to follow company health and safety rules and procedures.



→ **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**

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Highfield awarding body for compliance

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