



## Food Safety Level 1

- Meets the UK's mandatory training requirement for food handlers
- Covers the key syllabus of RQF level 1 food safety qualifications
- Written by Richard Sprenger, renowned food safety expert and author
- CPD-accredited training
- Self-paced study hosted online
- Compatible with desktop, laptop and tablet devices
- Accessible with features including audio voiceover and transcript
- PDF certificate available immediately on completion
- Accredited by Highfield Qualifications, the UK's leading provider of regulated food safety qualifications
- Approximate duration: 2 to 3 hours

### Course Overview

Food businesses must, by law, ensure that all staff have received the appropriate level of safety and hygiene training commensurate with their role and risk.

It is a useful induction programme for those undertaking work-experience in a food business, and for anyone with a keen interest in learning more about the basic principles of food safety and hygiene.

This online course is suitable for those working in a catering environment who are not directly involved in the preparation or handling of high-risk foods, but work in an environment where food is handled elsewhere or only deal with low-risk foods. It is also ideal for those working with pre-packaged or wrapped food.

Highfield e-learning's Food Safety Level 1 course has been written by one of the world's leading food safety experts, Richard Sprenger, and is accredited by the UK's leading organisation for regulated food safety qualifications.

### Course content

- Introduction to food safety
- Microbiological hazards
- Food poisoning and its control
- Contamination hazards and controls
- Safe handling and the storage of food
- Personal hygiene
- Food pests and pest control
- Cleaning and disinfection

### Is this training course right for me?

If you work in a low-risk catering environment or are simply looking to expand your knowledge as a hobbyist, this course is ideal for you.

However, if you are involved, or are going to be involved in the direct preparation of food within a business environment, you must be trained to a higher level.

### Accreditation

This e-learning course is a Highfield Qualifications accredited programme.