



Fact Sheet: Food Safety

Level 1 Award in Food Safety for Catering

This qualification is ideal for anyone working in the catering and hospitality industry (or those about to start work in the industry).

Subjects covered include:

- an awareness of hazards and controls associated with food in catering operations
- contamination prevention
- temperature abuse of food and the importance of thorough cooking and rapid cooling
- personal hygiene
- cleaning and disinfection.

The topics covered in this qualification are essential to the production of safe food. The HABC Level 1 Award in Food Safety in Catering is recognised internationally and has been developed to protect customers, brand reputation and profits.

How long will it take me to achieve this qualification?

This qualification is usually achieved by taking a half-day classroom-based course. However, it can also be achieved through a variety of other methods including blended and distance learning, as long as the recommended learning hours are completed.

How is the qualification assessed?

It is assessed by a multiple-choice examination, where the candidate must answer at least 10 out of 15 questions correctly. The examination will take a maximum of 30 minutes to complete.

What next?

Individuals achieving this qualification can then progress onto the HABC Level 2 Award in Food Safety in Catering (QCF).

Where can this course be taken?

Through any HABC approved training centre.



Approved HABC Training Center No. 12195

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