



FOOD HYGIENE & SAFETY LEVEL 1

Who's This For:

Level 1 is an introductory course which is not suitable for food handlers. In order to meet legal requirements it is necessary for food handlers to complete the Level 2

Level 1 food hygiene safety and awareness, for anyone working in Catering, Hospitality, Manufacturing or Retail environment. This course will ensure that staff are equipped with a basic knowledge and understanding of food hygiene safety, food hazards such as allergens and best practice for food hygiene. This course introduces the basic principles of food safety and hygiene to anyone who is a beginner in an environment where food may be prepared or stored

- Bar staff
- Food delivery drivers
- Warehouse staff
- Waiters/Waitresses
- General grocery & supermarket staff
- Kitchen porters & cleaners
- Butchery & abattoir

ABOUT THE COURSE

- Entry requirements - There are no entry requirements for this course, apart from spoken English & basic literacy
- **VALIDITY** – this accreditation is valid for 1 year

COURSE MATERIAL & OUTLINE

- The course will start with a presentation on food hygiene & kitchen safety (in English or Kiswahili) followed by an interactive practical session in a mock kitchen.
- The end of course test consists of 15 multiple choice questions (in English or Kiswahili). Learners are required to achieve a 75% pass mark, and, if necessary, may attempt the test three times at no extra cost.
- After the course is completed each student receives a certificate
- The certificate is valid for 12 months and can then be renewed