

Course Overview

Level 1 award in food safety awareness in catering

This awareness level course follows the National Occupational Standards as set out by the originating body People 1st. It has been designed for all who perform low risk tasks such as preparing and clearing tables. It is ideal for new starters and forms the basis for progression onto level 2.

The assessment follows the syllabus requirements consisting of 20 multi-choice questions of which the candidate must achieve 65% correct answers. The assessment and certificate is linked electronically to ASET the awarding body and is issued by them to via the candidates PC.

The content of the course is based on an introduction and eleven further sections. At the end of each section is an activity aimed at reinforcing the learning and understanding.

It consists of the following:

- Introduction
- The importance and use of the right protective clothing
- The importance of correct hand washing
- The importance of reporting an illness
- The importance of wound dressings
- Your personal behaviour and your responsibilities
- Keeping your work area and equipment clean and tidy
- Waste disposal
- Food safety hazards that could cause harm in your work place
- Contamination and cross-contamination
- You must follow these correct procedures for working with food and storing food
- The hazards caused by pests that you should be aware of