



Course Content

Level 1 award in Food Safety Awareness in Manufacturing

This awareness level course follows the National Occupational Standards.

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.

The assessment follows the syllabus requirements consisting of 20 multi-choice questions of which the candidate must achieve 15 correct answers.

The assessment and certificate is linked electronically to **City & Guilds** the awarding body and is issued by them to via the candidates PC.

All details relating to the candidate is stored on City & Guilds “walled garden” (which is used for auditing and for verification purposes.)

It is intended for all those who handle low risk foods, e.g.: dried food stuffs, raw vegetables, raw meat and all those who handle canned, packaged or wrapped goods. It is suitable for induction use but would need to be upgraded to level 2 after an initial period if the worker were then handling higher risk foods.

The course is at the speed of the user but usually takes about an hour to complete.