



Course Overview

Level 1 award in food safety awareness in retail

This awareness level course follows the National Occupational Standards set out by the sector skills council. It has been designed for all who perform low risk tasks such as selling wrapped or canned foods or low risk foods e.g: raw meat. 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 City & Guilds 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

The programme marks the candidate's questions electronically and those answering 15 of the 20 questions correctly are then able to print their City & Guilds accredited certificate directly from their PC.