



# CIEH LEVEL 1 FOOD SAFETY IN CATERING / MANUFACTURING / RETAIL



## Target Audience:

This course is suitable for a variety of candidates, including new employees with minimal or no prior food safety knowledge including students who have just left school.

Other examples are employees handling low – risk or wrapped food or those who work front of house, such as waiting or check out staff.

**Approval Number:**  
**57/100**

## Important:

This food safety training is ideal for individuals working in food and other food-related establishments to provide them with adequate knowledge of the principles revolving around Hazard Analysis and Critical Control Points (HACCP). This training course needs to be supported by appropriate regular training by managers and supervisors. This course is in no way designed to be a quick fix but will help towards implementing a safe food environment.

## The Objectives / Learning Outcome:

This course concentrates on the first principles of good food practice. It covers the things you need to do to ensure that the food you make, serve or sell is perfectly safe to eat.

## Course Details:

There is a maximum of 12 places available.  
Validation of Certification: 3 years.  
Course Duration: 3 hours.

## Course Materials:

Course Handout.

## Course Content:

- Food Safety  
(food hygiene, hazards, responsibilities)
- Personal Hygiene
- Cleaning
- Contamination

## Course Assessment:

The candidates are assessed by an examination paper consisting of 15 multiple choice questions to be completed in half an hour under examination conditions. Candidates who achieve 10 or more correct answers will pass the examination and receive a certificate.