



# Fact Sheet: Food Safety

## Level 1 Award in Food Safety for Catering

This qualification is ideal for anyone working in the catering and hospitality industry (or those about to start work in the industry).

### Subjects covered include:

- an awareness of hazards and controls associated with food in catering operations
- contamination prevention
- temperature abuse of food and the importance of thorough cooking and rapid cooling
- personal hygiene
- cleaning and disinfection.

The topics covered in this qualification are essential to the production of safe food. The HABC Level 1 Award in Food Safety in Catering is recognised internationally and has been developed to protect customers, brand reputation and profits.

### How long will it take me to achieve this qualification?

This qualification is usually achieved by taking a half-day classroom-based course. However, it can also be achieved through a variety of other methods including blended and distance learning, as long as the recommended learning hours are completed.

### How is the qualification assessed?

It is assessed by a multiple-choice examination, where the candidate must answer at least 10 out of 15 questions correctly. The examination will take a maximum of 30 minutes to complete.

### What next?

Individuals achieving this qualification can then progress onto the HABC Level 2 Award in Food Safety in Catering (QCF).

### Where can this course be taken?

Through any HABC approved training centre.

