

LEVEL 1 FOOD SAFETY

Eden Training Academy
Online Training

This course is an ideal introduction to food safety, and a suitable learning resource for colleagues undergoing an induction in environments where food is cooked, prepared or handled.

Although it does not provide a qualification itself, the training meets all legal requirements and offers full compliance for low-risk food handlers.

Along with its supporting PDF handbook, this course provides the knowledge and understanding required to go on to achieve any level 1 food safety (RQF) qualification, whether in catering, manufacturing or retail, with an approved training provider.



Areas covered

- Introduction to food safety
- Microbiological hazards
- Food poisoning and its control
- Contamination hazards and controls
- Safe handling and the storage of food
- Personal hygiene
- Food pests and pest control
- Cleaning and disinfection



Who is it aimed at?

Ideal for employee inductions, existing staff at an introductory level, and low-risk food handlers.

The course can also be used as part of the on programme element of the new apprenticeship standards, and can support the knowledge, skills and behaviours apprentices need to effectively integrate into the workplace.



Key details at a glance



Duration: 2 - 3 hours



Assessment: Multiple-choice questions



Certificated: Yes – Eden and Highfield Completion Certificate



Support: 01642 807229
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Localisation: EU legislation within a UK context, but suitable for international businesses that trade with EU and will be subject to the legislation

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www.edentrainingacademy.org.uk



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