

Course Syllabus

Level 1 Award in Food Safety Essentials for Food Handlers

Safer Food Essentials (Level 1)

A. Food safety law

Candidates should be aware of the main food safety laws affecting UK food premises and food handlers, and be able to describe the basic responsibilities food handlers have to contribute to the safe production of food served to the general public. They should be able to:

- State the consequences of poor standards of food hygiene in a catering premises
- Identify the main legislation that controls the production of food served to the public
- Describe appropriate basic safe food handler behaviour according to UK law
- Understand the legal term Due Diligence in the context of basic food handler behaviour
- Describe the basic responsibilities of an Environmental Health Officer (EHO)

B. Pathogenic bacteria

Candidates should understand the food safety threat of food poisoning bacteria, and be able to describe conditions for bacterial growth and the concept of high-risk and low-risk foods. They should be able to:

- Identify common food poisoning hazards in a catering premises
- Define the terms helpful, spoilage and pathogenic bacteria
- Describe the common symptoms of food poisoning
- Understand that you cannot see, taste or smell the presence of bacteria
- Describe the conditions bacteria need to multiply to dangerous levels
- Understand the terms high-risk and low-risk foods and give examples of both

C. Controlling food poisoning

Candidates should understand common causes of bacterial food poisoning and a range of methods used to control the multiplication of pathogenic bacteria, in particular the use of high and low temperatures. They should be able to:

- Identify the most common causes of food poisoning outbreaks in the UK
- Describe which groups are at most risk from a food poisoning outbreak
- Describe how food should be handled to prevent physical, chemical contamination
- Understand the significance of temperature control in limiting the threat of food poisoning
- Describe approved cooking temperatures, hot hold and chilled storage temperatures
- Understand the importance of following instructions and reporting any potential hazards

D. Physical, chemical and allergenic hazards

Candidates should understand the concept of contamination, including physical and chemical contamination of foods. They should also be aware of the existence and threat of allergenic ingredients. Candidates should be able to:

- Define the terms contamination and cross-contamination in the context of food production
- Provide examples of common causes of physical and chemical food contamination
- Describe basic controls used to limit the threat of physical and chemical contaminants
- Describe how food should be handled to prevent physical and chemical contamination
- Understand the threat of allergic food ingredients to allergy sufferers
- Describe simple actions to limit the threat of allergenic ingredients to sufferers

E. Personal hygiene

Candidates should understand the importance of good standards personal hygiene in the safe production and service of food including appropriate hand hygiene technique. They should be able to:

- Understand the need for appropriate protective clothing for a food handler
- State the consequences of poor personal hygiene standards or poor technique
- Describe the basic facilities needed for good hand washing
- Describe how and when to correctly wash your hands as a food handler
- Describe the hazards associated with skin infections and the need for suitable dressings
- Understand the importance of reporting illness to the supervisor
- Identify the hazards associated with perfume, and jewellery in a catering premises

F. Cleaning and food pests

Candidates should understand basic approved approaches to cleaning in a food premises, including the six stages of cleaning. They should also understand the threat food pests pose to food safety, including ways to detect and deter pests. They should be able to:

- Understanding of need for thorough cleaning and the threats caused by dirty premises
- Describe basic approaches to cleaning and the basic use of various cleaning chemicals
- Describe washing facilities needed to clean food preparation equipment
- Describe how waste should be dealt with within a catering premises
- Understand the role of a cleaning schedule in maintaining food safety
- Understand the threat that food pests pose and describe basic controls to deter pests

G. Emergency first aid

Candidates should understand and describe an appropriate emergency first aid response to a suspected food allergy related incident, varying in severity from a mild reaction to full anaphylaxis. They should be able to:

- Identify the symptoms of a potential allergenic attack (anaphylaxis)
- Describe an appropriate response to a potential allergenic attack (anaphylaxis)
- Understand how and when to use an EpiPen (intravenous adrenaline injection)
- Be aware of the potential consequences of failing to take action in the event of an allergenic attack

Accreditation

Level 1 Award in Food Safety Essentials for Food Handlers
 QUALIFI Accredited Endorsed Level 1 Award
 AFS1SFG2013 (default online examination)
 QUALIFI is an OFQUAL regulated Awarding Organisation.

For more information about this syllabus, accreditation, or examination options please contact The Responsible Officer for Awards & Examinations at The Safer Food Group (East GB Ltd).

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