

HABC Level 1 in Food Safety

Course Introduction

The Level 1 Food Safety course is designed as a very basic induction for employees who may find themselves working as food servers in the workplace. It provides them with the information necessary to help minimise the contamination of any food.

This course is an ideal starting point for those who wish to progress onto the Level 2 Food Safety course.

Course Topics

- An introduction to food safety
- Food safety hazards and controls
- Personal hygiene
- Pests
- Cleaning
- Safe handling and storage of food
- Summary

Course Benefits

This course is ideal for employers wishing to demonstrate their meeting of legislative requirements for staff training in the catering industry. The course is aimed at waiters/waitresses and bar staff, not directly involved in the preparation of food.

Assessment Method

Multiple choice examination

Qualification Expiry

12 months