

# Food Safety Essentials

The Food Safety Level 1 online course promotes the importance of basic food safety standards and hygiene principles that are required when working with food.

The online course covers the Level 1 syllabus requirements specified by the Chartered Institute of Environmental Health. The Food Safety Level course covers the importance of food hygiene standards and shows how poor standards can impact a food business and human health. The causes and symptoms of food poisoning are discussed and the difference between food poisoning and food allergies. It provides a full allergen list and highlights the dangers of cross-contamination. Contamination is explained including temperature control, food delivery and stock rotation. The course explains the importance of maintaining clean premises, equipment and work areas and good personal hygiene standards.



## Course Objectives

- To highlight the importance of food safety standards and hygiene practices when working with food.
- To detail an organisation's and food handler's responsibilities in relation to food safety and hygiene.
- To demonstrate the personal hygiene standards required of people who work in the food industry.
- To describe cleaning procedures and pest control.

On successful completion of the test users can download and print a certificate.

The course lasts approximately 40 minutes.

Users are required to take a final test consisting of 10 default questions. The default pass mark is 70%