



Food Safety Level 1

Learning summary	This learning covers the principles and importance of food safety.
Learning aims	The aim of this course is to raise awareness of the principles of food safety when working in a setting where food is prepared or served.
Learning objectives	Learners will be able to: • Define the key terms for food safety • Explore the consequences of poor standards of food safety • Describe the groups of people most at risk from food-borne illness • Define the requirement of legislation for food business operators and food handlers • Explain the possible consequences of non-compliance with food safety legislation • Define the importance of food safety training



Applicable audiences	This learning is suitable for learners who work in a setting where food is prepared or served, but who do not prepare or serve food themselves
Pre-requisites	There are no pre-requisites required for this learning
Delivery method	This learning is delivered by an eLearning package
Duration	This learning will take approximately 45 minutes to complete
Materials and resources required	Learners should have access to a computer, tablet or smartphone with an internet connection
Refresher	It is recommended that this learning should be completed every 3 years