



Equip your workforce with Basic Food Safety Principles in catering!

Aim High Career Goals...



Highfield
awarding body for compliance

Level 1 Food Safety in Catering

WHY TAKE HIGHFIELD FOOD SAFETY AWARD IN CATERING?

- Comprehensive food safety training program designed for the food service industry.
- Designed for front line food service workers such as cooks, servers, bussers, dishwashers, and deli workers.
- Ensures provision of safe food in your establishment.

If you are passionate about the field and want to develop skills needed to prove your competency in the role, this program will help you get there.

Course Outline





HABC Level 1 Award in Food Safety in Catering

Overview

This qualification provides the opportunity for learners to develop competence in key skills and produce evidence towards attaining key skills.

Learning Outcomes:

Upon completion of this course, the participants should be able to:

- Understand how individuals can take personal responsibility for food safety in catering environment.
- Understand the importance of keeping him/herself clean and hygienic.
- Understand the importance of keeping work areas clean and hygienic in a catering environment.
- Understanding how to keep food safe in a catering environment.

Course Details:

Certificate: HABC – UK

Duration: 1 Day (7hrs)

Assessment: Written Exam

Target Audience:

The Level 1 Award in Food Safety in Catering is a qualification intended for learners working in catering and those who are preparing to work in the industry.



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Course Outline:

Day	Content
1	<ul style="list-style-type: none">• An Introduction to Food Safety and Hazards• Microbiological Hazards (multiplication and survival) and Controls• Contamination Hazards and Controls in Manufacturing• Personal Hygiene• Cleaning and Disinfection

Approvals:

Course approved by:

