

## Food Safety Level 1

### Lesson 0: Course Outline

#### Introduction

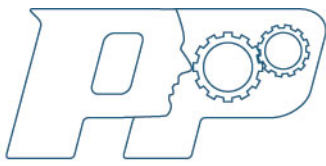
Hello and welcome to this training course on Food Safety Level 1.

Providing adequate food safety training to everyone who handles food in a business is essential to protecting customers from food poisoning, allergic reactions and other health risks that could occur from eating contaminated food.

In this food safety induction training we outline the food hygiene skills that an employee who works with food should be able to demonstrate within one month of joining the company.

#### On completion of this training course, you will be able to:

- Explain the importance of good hygiene practices.
- Maintain a high standard of personal hygiene.
- Understand how food can become contaminated.
- Understand different food hazards and levels of risk.
- Understand the key food safety temperatures and how to record controls.
- Know how to implement and record cleaning and pest controls.
- Know how to check and record food deliveries correctly



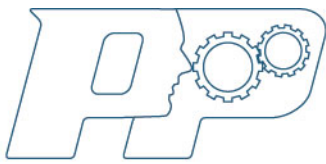
## Who is this course for?

This course is ideal for those who are new to working in premises in the food sector and who need to learn about the basics of food safety.

This course is also appropriate for anyone that is supplying services to the food sector.

The course is divided into 6 lessons:

- **Lesson 1: The Need for Good Food Hygiene**
- **Lesson 2: Food Contamination**
- **Lesson 3: Cross Contamination Controls**
- **Lesson 4: Temperature Controls**
- **Lesson 5: Cleaning Controls**
- **Lesson 6: Food Deliveries**



# People & Process Academy

## How to navigate the course

If this is your first course with People & Process Academy, be sure to look at “Studying with People & Process” before you begin. This short video shows you how to find your way around the lessons and modules.

Lessons are all presented in video format, and there's a transcript you can follow as you watch. If you like, you can download the video transcript to revise later on. In this course, each new lesson builds on previous information, so it's best to follow the lessons in order. Similarly, you should follow each module in sequence as you first go through the course. All registered users have unlimited access to video lessons and transcripts, and you can repeat each video as often as you like.

There's a discussion forum attached to this course. You'll find the discussion forum on the course homepage. In this forum you can chat to other students and leave questions and comments on the course.

If you have any difficulties navigating the course, see the support section for help.

## The Assessment Method

There's a quiz at the end of each lesson to test your understanding of the material. To successfully complete this course, you must pass the quiz for each lesson. Once all the lessons have been completed, you can then download and print the People & Process completion certificate.

So, let's get started! In the next lesson entitled “The Need for Good Food Hygiene “, we will look at the requirement for good hygiene practices and how these are implemented.

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