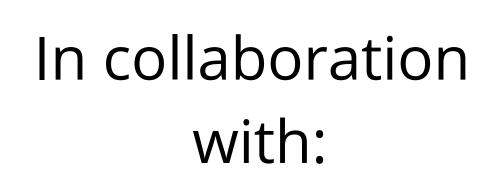


FOOD SAFETY LEVEL 1









ABOUT THE COURSE

Whether it's TV, radio, newspapers or your newsfeed, you are bound to see or hear something about food safety in the news. Food safety is a constant concern for the public. It's important your employees understand their roles and responsibilities.

The course:

This course is an ideal introduction to food safety, and a suitable learning resource for colleagues undergoing an induction in environments where food is cooked, prepared or handled. Although it does not provide a qualification itself, the training meets all legal requirements and offers full compliance for low-risk food handlers. Along with its supporting PDF handbook, this course provides the knowledge and understanding required to go on to achieve any level 1 food safety (RQF) qualification, whether in catering, manufacturing or retail, with an approved training provider.

Areas covered:

- Introduction to food safety
- Microbiological hazards
- Food poisoning and its control
- Contamination hazards and controls
- Safe handling and the storage of food
- Personal hygiene
- Food pests and pest control
- Cleaning and disinfection

Who is it aimed at?

Ideal for employee inductions, existing staff at an introductory level, and low-risk food handlers. The course can also be used as part of the on- programme element of the new apprenticeship standards, and can support the knowledge, skills and behaviours apprentices need to effectively integrate into the workplace.



What is a Highfield e-learning course?

Highfield e-learning's courses are designed to give employees the knowledge and understanding of key areas of compliance in a range of areas such as food safety, allergens, health and safety, food safety and licensing. Each e-learning course can be completed within a specified time period but at a pace that suitslearners, and has been developed with information from leading subject matter experts in the sector. This e-learning course comes complete with a downloadable PDF handbook full of useful information and guidance to help support the achievement of thelearning outcomes.

How do they work?

Learners simply log on to the Highfield Learning Management System (LMS) and work their way through the course, along with scenarios relevant to their area of learning. Assessment is carried out on the completion of each module via a series of multiple-choice questions.

What makes Highfield e-learning different?

We make the most complex of subjects easier to digest through media and contentrich exercises that motivate and engage learners. All of our e-learning uses interactive exercises and gaming combined with media-rich content, interactive scenarios, and relevant photography and illustrations. Content is provided by industry-leading experts. What that means for your learners is stimulating and engaging content they'll respond to and, most importantly, remember.

Pricing:

Licences Purchased	Retail Price per Licence			Bulk Purchase Discount
01-09	£35	\$45	€40	5%
10-49	£35	\$45	€40	10%
50-99	£35	\$45	€40	15%
100-199	£35	\$45	€40	20%
200+	£35	\$45	€40	25%



CONTACT US NOW TO BOOK YOUR COURSE(S) AND TAKE ADVANTAGE OF OUR COMPANY BULK PURCHASE DISCOUNT SCHEME!

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Website: https://jp-ias.co.uk



In collaboration with:

