

HABC Level 1 Award in Food Safety in Catering

Minimum 3 hours over the course of half a day

The HABC Level 1 Award in Food Safety in Catering is recognised internationally and has been developed to protect customers, brand reputation and profits.

Who the course is suitable for?

This qualification is ideal for anyone working in the catering and hospitality industry (or those about to start work in the industry).



Subjects covered include:

- An awareness of hazards and controls associated with food in catering operations
- Contamination prevention
- Temperature abuse of food and the importance of thorough cooking and rapid cooling
- Personal hygiene
- Cleaning and disinfection

The topics covered in this qualification are essential to the production of safe food.

Assessment method

It is assessed by a multiple-choice examination, where the candidate must answer at least 10 out of 15 questions correctly. The examination will take a maximum of 30 minutes to complete.

What's next?

Individuals achieving this qualification can then progress onto the HABC Level 2 Award in Food Safety in Catering (QCF).

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[need more help?](#)

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