

## **Level 1 Certificate in Food Hygiene Awareness**

March 2007

### **3 Guided Learning Hours**

#### **Description**

The Certificate in Food Hygiene Awareness is a basic qualification appropriate for anybody wishing to have an awareness of food hygiene. It has also been designed to help the food and catering industries to provide training to a safe level for those who perform "low risk" tasks such as clearing tables, maintaining stores, "meals on wheels" and other such similar duties. This qualification is also relevant to employees working in food factories but not in "high risk" sections of the plant.

## Summary of Outcomes:

To achieve this qualification a candidate must:

**Apply principles of food hygiene, by being able to:**

- State the need for food hygiene
- Outline the importance of food poisoning bacteria
- Describe hygiene procedures.

## Content:

*The need for food hygiene:* incidence of food poisoning; possible reasons for increase; symptoms and causes of food poisoning; legal responsibilities of food handlers.

*Food poisoning bacteria:* the nature of food poisoning bacteria and their effects on food; growth requirements of bacteria; range of "The temperature Danger Zone" and its importance to food storage, refrigerators and freezer; high risk foods; sources of bacterial contamination; food storage.

*Hygiene procedures:* hygiene standards for food handlers; importance of hand washing, personal hygiene and appropriate clothing; methods of preventing food contamination; signs of pest infestation; definitions of "clean-as-you-go" and "scheduled cleaning"; uses of cleaning and disinfection chemicals; cleaning procedures for premises, equipment and utensils; reporting food safety hazards to supervisors.

## Assessment:

In order to provide evidence of successful completion of the Learning Outcomes, candidates must:

1. Obtain a score of 75% in a multiple choice test.

The multiple choice test is provided by the RSPH. It consists of 16 questions and is of 20 minutes duration.

The test may be conducted orally for candidates with special needs.

## Guidance:

Training centres must be registered with the RSPH.

A training pack has been developed for use with this syllabus to assist tutors in their teaching. The pack has been designed to prepare candidates for the assessment at the end of the training for the qualification.

Centres that have candidates with special needs should consult the RSPH's *Regulations and Guidance for Candidates with Special Assessment Needs*, this is available from the RSPH and the RSPH's website [www.rsph.org.uk](http://www.rsph.org.uk)

## Recommended Qualifications and Experience of Tutors:

The RSPH would expect that tutors have teaching experience and a qualification in a relevant subject area, but recognises that experienced teachers can often compensate for a lack of initial subject knowledge, or experienced practitioners for a lack of teaching experience.

Suitable qualifications for the Level 1 Foundation Certificate in Food Hygiene include:

a) Degree or Dip. HE in:

Food Science  
Environmental Health  
Environmental Science  
Home Economics  
Microbiology

or one that contains elements of these subjects.

b) HNC/D in one of the above.

c) Level 3 qualification in Food Hygiene such as:

The RSPH's *Advanced Diploma in Food Hygiene* (previously known as the *Diploma in Food Hygiene Management*),

The Royal Institute of Public Health and Hygiene's *Diploma in Food Hygiene*

The Chartered Institute of Environmental Health's *Advanced Food Hygiene Certificate*.

d) Level 2 qualification in Food Hygiene such as: The RSPH's *Intermediate Certificate in Food Hygiene* (Previously known as the *Certificate in Food Hygiene Management*).

e) Graduate Diploma in Food Science and Technology of The Institute of Food Science and Technology.

- f) Membership of the Hotel and Catering International Management Association (HCIMA).

Centres should be registered with the RSPH.

Any enquiries about this qualification should be made to:

The Qualifications Department,  
Royal Society for Public Health  
3<sup>rd</sup> Floor  
Market Towers  
1 Nine Elms Lane  
SW8 5NQ