
RSPH Level 1 Award in Food Hygiene Awareness

April 2022

Guided Learning **4 hours**
Total Qualification Time **4 hours**

Ofqual Qualification Number 601/8307/X Qualification Wales: C00/0766/1

Description

The objective of the qualification is to provide individuals with an awareness of food safety and to cover the principles of Food Safety requirements. The qualification is suitable for everyone about to enter employment or who has just started work, and is also applicable to young people as part of their preparation for work experience.

This qualification will help the food manufacturing and hospitality industries to provide training to those who perform "low risk" tasks such as serving food and clearing tables, maintaining stores, "meals on wheels", other such similar duties and low risk roles in food manufacturing.

RSPH is a Business Partner of the Craft Guild of Chefs.



<http://craftguildofchefs.org/>

Content:

	Page
Unit One	3
Assessment	4
Guidance	4
Suggested Reading	4
Special Assessment Needs	4
Recommended qualifications and experience of tutors	4
Progression Opportunities	5
Other information	5

Unit One: Food Hygiene Awareness

Guided Learning: 4 hours

Total Unit Time: 4 hours

Unit Level: 1

Unit Reference No. A/508/0126

Summary of Outcomes:

To achieve this qualification a candidate must:

Apply principles of food hygiene, with reference to:

- The need for food hygiene
- The importance of food poisoning bacteria
- Physical, chemical and allergenic hazards
- Hygiene procedures.

Content:

The need for food hygiene: incidence of food poisoning; symptoms and causes of food poisoning to include microbiological, physical, chemical and allergenic hazards; legal responsibilities of food handlers; definition of safe food.

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 freezers; high risk foods; sources of bacterial contamination; food spoilage.

Physical, chemical and allergenic hazards: Sources and types of physical, chemical and allergenic hazards; reporting arrangements if physical, chemical and allergenic hazards are identified by the food handler or customer.

Hygiene procedures: hygiene standards for food handlers; importance of hand washing, personal hygiene and appropriate clothing; methods of preventing food contamination; signs of pest activity; 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; importance of correct food storage, food use by and best before dates; checking of food labels.

Candidates successfully achieving this unit will have basic factual knowledge of Food Hygiene Awareness in the workplace and/or knowledge of facts, procedures and ideas to complete well-defined routine tasks and address simple problems; and is aware of aspects of information relevant to food safety.

Assessment:

The knowledge and understanding of the candidates will be assessed by a multiple-choice examination consisting of 16 questions, provided by RSPH. A candidate who is able to satisfy the learning outcomes must score 12 out of 16 questions in the examination to achieve a pass. The candidate will have 20 minutes to complete the examination. Strong performance in some areas of the qualification content may compensate for poorer performance in other areas.

Guidance:

Training centres must be registered with 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 assessment needs should consult The Society's Reasonable Adjustments and Special Consideration Policy; this is available from The Society and The Society's web site (www.rsph.org.uk).

Suggested Reading:

Donaldson, R.J 2015. Essential Food Hygiene (4th edition).
 The Royal Society for Public Health.

Special Assessment Needs:

Centres that have candidates with special needs should consult The Society's *Regulations and Guidance for Candidates with Special Assessment Needs*, this is available from The Society and The Society's web site (www.rsph.org.uk).

Recommended Qualifications and Experience of Tutors:

RSPH would consider any of the following as a suitable level of understanding to deliver this qualification.

- Tutors/trainers with experience of supervising food safety in a hospitality environment.

- Tutors/trainers with a background in Environmental Health.
- Tutors/trainers with a Level 3 qualification in Food Safety or above
- Degree, Higher National Diploma, or Higher National Certificate in Food Science, Environmental Health, Environmental Science, Microbiology

Progression Opportunities:

On completion of this qualification, learners will be able to gain employment within the food industry in roles that have a low risk to food safety.

Successful candidates can also progress on to further qualifications, such as:

- RSPH Level 2 Award in Food Safety & Hygiene
- RSPH Level 2 Award in Food Safety for Food Manufacturing

Other Information:

All RSPH specifications are subject to review. Any changes to the assessment or learning outcomes will be notified to Centres in advance of their introduction. To check the currency of this version of the specification, please contact the Qualifications Department or consult the RSPH website.

Centres must be registered with RSPH.

Any enquiries about this qualification should be made to:

The Qualifications Department,
Royal Society for Public Health
John Snow House
59 Mansell Street
London E1 8AN
Tel: 020 7265 7300
Fax: 020 7265 7301
www.rsph.org.uk
info@rsph.org.uk