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## **RSPH Level 1 Award in Food Hygiene Awareness**

July 2019

**Guided Learning Hours**     **4**  
**Total Qualification Time**   **4**

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.

The purpose of this qualification is 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.

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



<http://craftguildofchefs.org/>

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## **Unit One: Food Hygiene Awareness**

Guided Learning Hours: 4

Total Qualification Time 4

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
- 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.

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 70% in the examination. 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](http://www.rsph.org.uk)).

## **Suggested Reading:**

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

## **Special 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](http://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 2 or 3 qualification in Food Safety
- 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 catering sector, working in a kitchen environment, café and bar when dealing with and handling food.

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
- RSPH Level 2 Award in Understanding HACCP

Centres should 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  
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