

BRITSAFE LEVEL 1



Introduction:

The Britsafe Level 1 Award in Food and Beverage Industry Safety Handling is a sector-specific qualification designed to introduce frontline workers to the essential safety handling protocols that underpin hygienic, compliant, and injury-free operations within food and drink service environments. Targeted at individuals in production, packaging, catering, warehousing, and distribution roles, the course delivers focused instruction on the safe manual handling of ingredients, products, and containers; the use of appropriate personal protective equipment (PPE); and the control of physical, chemical, and biological hazards. Learners are equipped with practical knowledge of risk factors such as repetitive strain, slips and trips, heat exposure, and contamination pathways all contextualized within relevant legislation including the Health and Safety at Work Act, Manual Handling Operations Regulations, and Food Safety standards. This qualification strengthens the foundational safety awareness needed to work efficiently and responsibly in fast-paced, regulated environments while supporting employer compliance and product integrity. It is particularly suited for those entering the industry or undertaking safety-critical tasks in food handling and beverage processing operations.

Qualification Regulation and Support:

The Britsafe Level 1 Award in Food and Beverage Industry Safety Handling has been developed to reflect the operational safety requirements of food and drink handling environments. It is awarded by Britsafe™ Qualifications UK Limited, supporting foundational workforce competence, regulatory alignment, and recognized standards in safe material handling across the food and beverage sector.

Key facts:

Qualification Number:	102/5211/1
Minimum Contact Hours:	4
Guided Learning Hours:	4
Credit Value:	1
Credential Status:	Award
Assessment Method:	Multiple-choice examination



Qualification Overview and Objective:

The Britsafe Level 1 Award in Food and Beverage Industry Safety Handling focuses on cultivating safety awareness and practical skills in product handling. Participants gain insights into safe practices, hazard identification, and hygiene requirements specific to the food and beverage industry. The qualification emphasizes compliance with legal standards, ensuring individuals contribute to a safe and secure handling environment in the industry.

The objective of the qualification is to:

- Develop awareness of safety principles in the food and beverage industry.
- Learn safe handling practices for food and beverage products.
- Identify and mitigate common hazards in handling and storage.
- Understand hygiene and sanitation requirements in the industry.
- Demonstrate compliance with legal standards for safety handling.

Entry Requirements:

To register for this qualification, learners are required to meet the following entry requirements:

- Must be aged 16 and over
- Participants should have a basic understanding of the English language to effectively engage with course materials and assessments.
- This course is open to individuals of all backgrounds and experience levels who have an interest in workplace health and safety.

Geographical Coverage:

This qualification is suitable for delivery in England, Northern Ireland, Wales and can be offered internationally.

Delivery/Assessment Ratios:

To effectively deliver this qualification, centres are recommended not to exceed the ratio of 1 Qualified Tutor to 12 Learners in any one instance. If centres wish to increase the recommended ratio, they must first inform your dedicated Britsafe[™] accounts manager before doing so.

Centre Requirements:

To effectively deliver this qualification, centres should have the following resources in place:

- Classroom with suitable seating and desks; and
- High-quality teaching and learning resources.

Guidance on Delivery:

The total qualification time (TQT) for this qualification is 4-hours and of this 4-hours is recommended as guided learning (GL). TQT is an estimate of the total number of hours it would take an average learner to achieve and demonstrate the necessary level of attainment to be awarded with a qualification, both under direct supervision (forming Guided Learning Hours) and without supervision (all other time). TQT and GLH values are advisory and assigned to a qualification as guidance.



Guidance on Assessment:

This qualification is assessed through a multiple-choice question exam.

- Centre's must take all reasonable steps to avoid any part of the assessment of a learner (including any
 internal quality assurance and invigilation) being undertaken by any person who has a personal interest
 in the result of the assessment.
- Centres must follow Britsafe[™] Examination and Invigilation Procedures. Completed examination papers
 are to be returned to Britsafe[™] for marking or If in case of online examination; records shall be updated on
 EMS portal accordingly.

Guidance on Quality Assurance:

Britsafe[™] requires centres to have in place a robust mechanism for internal quality assurance. Britsafe[™] will support centres by conducting ongoing engagements to ensure and verify the effective and efficient delivery, quality assurance and invigilation of the qualification.

Tutor Requirements:

Britsafe™ recommends nominated tutors for this qualification meet the following requirements:

- A relevant health and safety qualification at Level 3 or higher,
- Membership of a professional body (e.g., IOSH, IIRSM) is desirable.
- Hold a relevant subject area qualification/or be occupationally competent.
- Hold a recognized teaching/training qualification (or suitable equivalent).
- Level 3 Award in Education and Training (AET) or Train The Trainer.



