



BRITSAFE LEVEL 1

AWARD IN FOOD SAFETY FOR CATERING

102/5216/1



Introduction:

The Britsafe Level 1 Award in Food Safety for Catering is an entry-level qualification specifically designed for individuals working in food service, hospitality, and catering environments where safe food handling is critical to public health. Intended for kitchen porters, food handlers, baristas, wait staff, and support personnel, this course introduces the fundamental principles of food hygiene and safety within high-turnover, consumer-facing settings. Learners gain practical understanding of cross-contamination risks, personal hygiene standards, cleaning routines, allergen awareness, and basic temperature control practices all aligned with the Food Safety Act 1990, Regulation (EC) No. 852/2004, and key industry guidance. The course emphasizes the direct impact of frontline behavior on food safety outcomes, consumer trust, and business reputation. By equipping staff with the essential knowledge needed to support compliant operations, this qualification helps employers meet regulatory obligations and maintain safe, hygienic environments in cafés, restaurants, catering units, and food retail outlets. It establishes a baseline of safety awareness, enabling individuals to perform confidently and responsibly in active food preparation and service areas.

Qualification Regulation and Support:

The Britsafe Level 1 Award in Food Safety for Catering has been developed to meet the foundational hygiene and handling requirements of catering and hospitality settings. It is awarded by Britsafe™ Qualifications UK Limited, supporting food law compliance, operational readiness, and recognized safety competence across food preparation and service environments.

Key facts:

Qualification Number:	102/5216/1
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 Safety for Catering provides foundational knowledge and skills for ensuring the safety of food in catering settings. Covering hazard identification, hygiene practices, and compliance with legal requirements, this qualification prepares individuals to contribute to the production of safe and high-quality food in catering environments.

The objective of the qualification is to:

- Understand fundamental principles of food safety in catering.
- Identify and assess common hazards in catering environments.
- Learn proper hygiene practices for food handling and preparation.
- Gain knowledge of storage and transportation safety for catering.
- Demonstrate compliance with legal requirements for food safety in catering.

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.

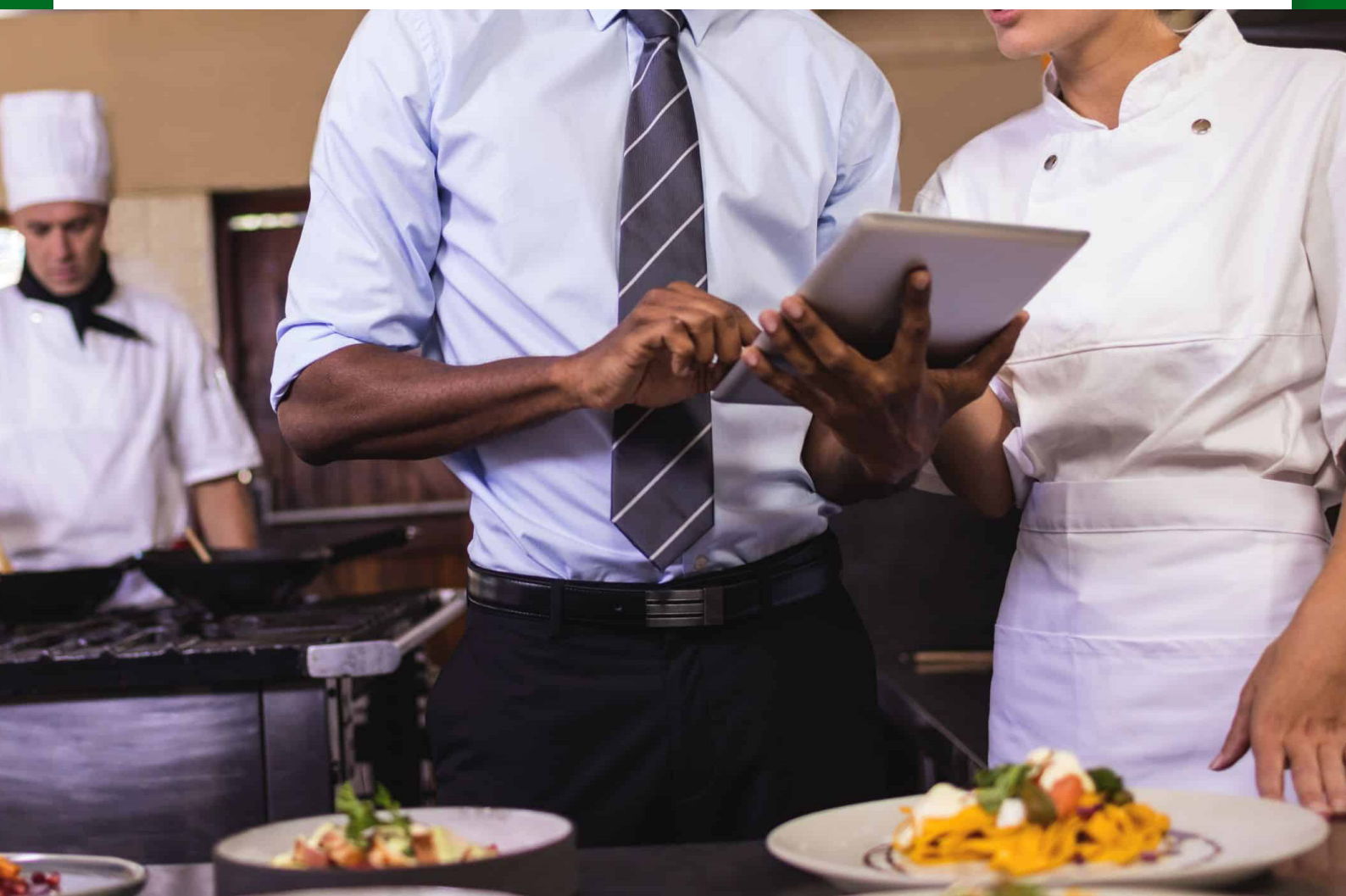
Guidance on Quality Assurance:

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.





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