



BRITSAFE LEVEL 1

AWARD IN FOOD SAFETY FOR RETAIL

102/5219/1



Introduction:

The Britsafe Level 1 Award in Food Safety for Retail is a foundational qualification tailored for individuals working in customer-facing food environments, where product integrity, hygiene standards, and public trust are critical to operational success. Designed for retail assistants, shelf-stackers, checkout staff, and support personnel in supermarkets, convenience stores, delicatessens, bakeries, and food counters, this course introduces the essential principles of food hygiene, contamination prevention, and safe handling practices within retail settings. Learners gain awareness of temperature control requirements, personal hygiene responsibilities, allergen sensitivity, and correct storage and display techniques within the framework of the Food Safety Act 1990, Regulation (EC) No. 852/2004, and sector-specific good practice. Emphasizing the unique risks of open display, customer interaction, and stock rotation, the qualification prepares workers to support both legal compliance and a positive consumer experience. It establishes a reliable standard of safety competence for new entrants or part-time staff in food retail, reinforcing the critical role of front-line behavior in upholding public health and brand reputation.

Qualification Regulation and Support:

The Britsafe Level 1 Award in Food Safety for Retail has been developed to reflect the safety and hygiene requirements of food-handling roles within retail environments. It is awarded by Britsafe™ Qualifications UK Limited, supporting baseline compliance, customer safety, and recognized operational standards across food retail operations.

Key facts:

Qualification Number:	102/5219/1
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 Retail provides foundational knowledge and skills for ensuring the safety of food in retail settings. Covering hazard identification, hygiene practices, and compliance with legal requirements, this qualification prepares individuals to contribute to the production and sale of safe and high-quality food in retail environments.

The objective of the qualification is to:

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

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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