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## Qualification Specification

### Level 1 National Award in Food Safety

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## HABC Level 1 National Award in Food Safety

### Introduction

This Qualification Specification document is designed to outline all you need to know in order to offer this qualification in your Centre. If you have any further questions, please contact your account manager.

#### Qualification Details

The HABC Level 1 National Award in Food Safety is a National Award written and accredited by HABC.

This qualification is outside of the QCF, however, it could be used as prior knowledge to enrol onto a QCF qualification in the future.

#### Key facts

- **QAN** This is a non-accredited qualification
- **Guided learning hours (GLH)** 12
- **Assessment Method** Multiple-choice examination

#### Qualification Overview

This Level 1 qualification is aimed at learners with an interest in Food Safety and Food Technology and those who are preparing to work in the industry.

#### Entry Guidance

There are no prerequisites for this qualification. It is advised that learners have a minimum of Level 1 in literacy or numeracy or equivalent.

#### Age Ranges

This qualification is ideal for KS3 learners but can be taken by learners outside of this group.

#### Geographical Coverage

The qualification is suitable for learners in the UK.

#### Special Needs

HABC have measures in place for learners with special needs. Please see the Reasonable Adjustments Policy, Annex 17 of the HABC Core Manual.

#### Qualification Structure

This qualification is made up of one mandatory unit, the details of which are included at the end of this document.

Learners must successfully complete the assessment for the unit to achieve the qualification.

This qualification can be taken as a free standing qualification or as part of a wider programme of training.

#### How the qualification is assessed

This qualification is assessed by a 20-question multiple-choice examination lasting 30 minutes. Learners must achieve 13/20 to pass.

Following the assessment, a list of results will be provided to the Centre Contacts stating whether learners have passed or failed. Certificates for successful learners will be dispatched for distribution by the Centre Contacts.

Progression and further learning routes include:

### Progression

- HABC Level 2 Award in Food Safety in Catering
- HABC Level 2 Award in Food Safety for Manufacturing

### Nominated Tutor Requirements

HABC require that Nominated Tutors have teaching experience and hold a qualification in the relevant subject area. Applications will be assessed individually.

#### ***Suitable Subject Area Qualifications may include:***

- Degree of Dip.HE in a related subject such as:
  - Food Science
  - Environmental Health
  - Home Economics
  - Microbiology
  - or one that contains elements of these subjects
- HNC/D in a related subject (as outlined above);
- Level 3 or 4 qualification in Food Safety or equivalent;
- Graduate Diploma in Food Science and Technology of the Institute of Food Science and Technology;
- Or any other HABC approved qualification

#### ***Suitable teaching qualifications include:***

- HABC Level 3 Award in Delivering Training, or equivalent
- Level 3 or 4 PTLLS or above
- Diploma or Certificate in Education
- Bachelors or Masters Degree in Education
- City and Guilds Teachers Certificate or equivalent
- Level 3 or 4 NVQ in Training and/or Development
- Proof of at least 30 hours of training in any subject

Nominated Tutors should also be able to demonstrate relevant experience and knowledge in a work context and provide evidence of engagement with the subject field and continuing professional development.

### Key Skills

This qualification provides the opportunity for learners to develop competence in key skills and produce evidence towards attaining key skills. The qualification does not ensure key skills are met as this would depend upon learners producing a portfolio of evidence and the mode of study adopted.

### Useful Websites

<http://www.food.gov.uk/>

### Recommended Training Materials

Sprenger, R.A (2008) *Hygiene Sense*. Highfield.co.uk Ltd

**Unit 1: Food Safety**

<b>Unit Number</b>	NA001
<b>Equivalent QCF Level</b>	1
<b>Guided Learning Hours</b>	12
<b>Equivalent QCF Credit Value</b>	1

<i>Learning Outcomes – the learner will:</i>	<i>Assessment Criteria – the learner can:</i>
1. Understand how to prevent food contamination	1.1. Identify why food safety is important 1.2. Identify high risk food groups 1.3. List examples of high risk foods 1.4. List ways in which bacteria can contaminate food 1.5. State why cross-contamination should be prevented 1.6. State how to minimise the risk of food contamination
2. Know how to store food safely	2.1. State the correct temperature for storing food 2.2. State the correct temperature for holding food 2.3. State how to transport food safely 2.4. State how to store food correctly in a refrigerator 2.5. State why stock rotation is important
3. Know how to cook food safely	3.1. State why it is important to cook food thoroughly 3.2. State how to check food is cooked thoroughly 3.3. State the recommended temperature for cooking food 3.4. Identify suitable food handling and cooking skills during and after cooking
4. Understand the importance of personal hygiene in food preparation	4.1. List steps in the handwashing process 4.2. List times when you should wash your hands when preparing and cooking food

<i>Learning Outcomes – the learner will:</i>	<i>Assessment Criteria – the learner can:</i>
	<ul style="list-style-type: none"> <li>4.3. State the risks of wearing nail varnish, perfume and jewellery</li> <li>4.4. Identify the correct clothing for food preparation</li> <li>4.5. State reasons for reporting illness and minor injuries</li> </ul>
<ul style="list-style-type: none"> <li>5. Know how to clean using correct methods</li> </ul>	<ul style="list-style-type: none"> <li>5.1. Identify suitable cleaning materials for washing up</li> <li>5.2. Identify suitable cleaning materials for cleaning kitchen surfaces</li> <li>5.3. State why it is important to clean as you go</li> <li>5.4. Identify suitable washing up procedures</li> </ul>
<ul style="list-style-type: none"> <li>6. Understand food labelling</li> </ul>	<ul style="list-style-type: none"> <li>6.1. State the importance of dates on food labels</li> <li>6.2. State what ‘use-by’ dates mean</li> <li>6.3. State what ‘best before’ dates mean</li> <li>6.4. List common ingredients that can cause allergic reactions</li> </ul>