

# Highfield Level 1 Award in Food Safety for Catering (RQF)

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QUALIFICATION NUMBER: 603/4937/2

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## WHO REQUIRES THIS QUALIFICATION?

The objective of this qualification is to prepare learners for employment, or to support a current position within a low-risk role, where there is an element of food handling. This can include bar workers, waiting staff, healthcare workers, kitchen porters and stock/store room staff.

## WHY A HIGHFIELD QUALIFICATION?

Highfield is the leading provider of regulated compliance qualifications in the UK, certifying over 350,000 learners a year. Highfield currently provides around 70% of all regulated food safety qualifications. We're extremely proud to be a Highfield-approved centre and offer industry-recognised qualifications that will enhance learners' career prospects.

## WHAT NEXT?

Learners successfully completing this qualification, may wish to continue their development by undertaking one of the following qualifications:

- Highfield Level 2 Award in Food Safety for Catering
- Highfield Level 2 Award in Food Allergen Awareness and Control in Catering
- Hospitality competency-based qualifications

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**COURSE  
DATES** TBC

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**FOOD SAFETY  
FACT SHEET**



**QUALIFICATION TIME IS 4  
HOURS, INCLUDING GLH**



**ASSESSED BY A  
MULTIPLE- CHOICE  
EXAMINATION**

REGULATED BY:

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**OFQUAL**

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**CCEA**

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**QUALIFICATIONS WALES**

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## WHAT DOES THE QUALIFICATION COVER?

Topics include:

- Food safety awareness
- Personal hygiene
- Working areas
- Personal responsibilities for food safety
- Keeping food safe in a catering environment

## WHERE CAN THIS COURSE BE TAKEN?

This qualification can be taken through any Highfield approved training centre.

**BOOK  
NOW**

**01827 281 245**



**Highfield**

Approved Highfield Centre