



This Food Safety Level 1 course introduces participants to food safety and hygiene with a particular emphasis on the responsibilities of food workers to handle food safely. It is a legal requirement that staff involved in a food environment are trained and/or supervised, commensurate with their work activity. The course is delivered with the recommendations and guidance of the Food Safety Authority of Ireland (FSAI), and the standards are set by the National Standards Authority of Ireland (NSAI).

COURSE DURATION

Two hours eLearning

COURSE SYLLABUS

Personal Hygiene

Food Poisoning symptoms

Preparing for work

Bacteria

Working with Food

Delivery Checks

Cross contamination

Best before/Use by dates

Cooking and Serving Food

Correct Food Temperatures

Cleaning and Sanitation

Colour Coding

Disposing of Food

Pest Prevention/Controls

COURSE ASSESSMENT

This course contains online self-assessments after each module. The self-assessments do not count towards the final examination marks, but simply give you an idea of how you are doing. Upon successfully passing the final exam, you will be issued with a certificate from EMS & Associates.

CERTIFICATION

Upon successful completion of the course, participants will receive a Food Safety Level 1 Certificate from EMS & Associates.

ENTRY CRITERIA

No previous qualifications are required for learners to participate in the course.

FURTHER INFORMATION

For further information or to book a course, please call us on 041-9822933 or email us on info@emsandassociates.com