



# CIEH Level 1 Award in Induction into Food Safety for Manufacturing Syllabus

## A Introduction to food safety

Candidates should understand the risks associated with handling food and be able to:

- i** State the consequences of poor standards of food hygiene and the benefits of good standards.
- ii** Identify common food hazards.
- iii** Understand the individual's responsibility towards food safety.
- iv** Describe common symptoms of food poisoning and give examples of those people most at risk.

## B Personal hygiene

Candidates should understand how to keep themselves clean and hygienic and be able to:

- i** State the risks to food from working with unclean hands, clothing and equipment.
- ii** Describe the washing facilities required for good hand-washing.
- iii** Detail the method of thorough hand-washing.
- iv** Describe hazards associated with skin infections and the need to report them.
- v** Understand the importance of suitable wound dressings.
- vi** Identify the hazards of wearing nail varnish, jewellery and perfume in a food manufacturing operation.
- vii** Describe the requirements of food handlers in reporting illnesses.
- viii** Understand the importance of protective clothing and equipment.
- ix** Describe how protective clothing should be cared for.

## C Cleaning

Candidates should understand the importance of cleaning in food manufacturing operations and should be able to:

- i** Understand the role of cleaning in keeping food safe.
- ii** Describe the washing facilities that should be used for food and equipment.
- iii** Understand the importance of following instructions when using cleaning agents.
- iv** Describe how clean and suitable cloths should be used for different tasks.
- v** Understand the significance of cleaning schedules.
- vi** Describe how waste should be stored and disposed of.
- vii** Explain the importance of reporting signs of pest infestation.

## D Contamination

Candidates should understand how to keep the product safe and be able to:

- i** Explain how food can become contaminated by physical, chemical and biological contaminants.
- ii** Understand the concept of cross-contamination.
- iii** Understand how food should be handled to prevent contamination.
- iv** Describe the importance of time and temperature in the storage and processing of food.
- v** Understand the importance of stock rotation.
- vi** Understand the importance of following instructions and reporting any incidents that may put the safety of food at risk.

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