

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.



Chartered
Institute of
Environmental
Health

Training Division
Chartered Institute of Environmental Health
Chadwick Court, 15 Hatfields, London SE1 8DJ
Telephone 020 7827 5800 Training Division (Option 1)
Email customersupport@cieh.org **Web** www.cieh.org/training