



Chartered
Institute of
Environmental
Health

INTRODUCTORY CERTIFICATE IN FOOD SAFETY (LEVEL 1)

Non Butchery Excellence Members - £35 + VAT

Butchery Excellence Members – 10% Exclusive Discount

The CIEH Introductory Certificate in Food Safety is a great way to introduce beginners to the safe preparation and cooking of food outside of a commercial environment, whether it's cooking at home, work experience or progression for those who have an interest in food handling.

The course is designed as an induction to food safety and to raise awareness of key food safety issues. It provides a starting point for individuals not working in food, new employees with minimal or no prior food safety knowledge handling low-risk or wrapped food, front-of-house employees such as waiting or checkout staff, or back-of-house employees such as kitchen porters or warehouse staff.

Upon completion of this course, you will know why food safety is important, the importance of hygiene, and how to avoid contamination.

Who is this course for?

- Those new to food safety
- Ideal for use in schools
- New employees working in low risk environments
- Those with an interest in safe food preparation at home

Course overview

The course will help you develop knowledge of the importance of good food preparation; training and cooking practices such as keeping yourself and your work area clean and hygienic, and how food becomes contaminated and steps to reduce this. You will also learn about how food borne, pest and physical contamination pose serious health risks and the controls required to reduce the risks.

To sign up to this course contact Butchery Excellence International now on; 0044 (0) 28 855 57700 or email us on info@montgomeryfoodconsulting.com

Butchery Excellence International is credited by CIEH as an official Training Centre for HACCP & Food Safety Courses.