



NCASSTM
NATIONWIDE
CATERERS
ASSOCIATION

Level 1 Food Hygiene Training

www.ncass.org.uk



[NCASS' Level 1 Food Hygiene Training](#)

has recently undergone an update in line with current legislation and standards. The course will take 2-3 hours to complete and consists of 8 modules and a 20 question multiple-choice test at the end.

The course has been created by the Nationwide Caterers Association and audited by The Royal Borough of Greenwich.

This basic food hygiene course is ideal for part time staff employed in a catering business who have no or minimal open food handling responsibilities; for example, staff who wait on tables, take customer orders, collect glasses, undertake cleaning and post washing duties. If all of your members of staff handle food during your business's processes, take a look at the level 2 and level 3 food hygiene courses we offer.

[The NCASS Level 1 Food Hygiene](#) course provides an overview of basic food safety matters and is a great introduction to food safety training for inexperienced staff who need supervision when carrying out work.

It is essentially the starting point for individuals wanting to work in catering, or for anyone who needs to refresh their food hygiene knowledge.

Learning outcomes and objectives

After completing the course, the learner will:

- Understand the importance of good food hygiene.
- Understand the causes of food

related illness.

- Understand the different types of food contamination.
- Be able to demonstrate knowledge of basic food hygiene practices which include:
 - Good personal hygiene.
 - Avoiding contamination.
 - Keeping food at safe temperatures.
 - Effective cleaning.

Price

Non-member price: £17.50 +VAT
Member Price: £12.50 +VAT

Purchase the course

Head to your training page within your Member Dashboard to get yourself or your staff signed up to the courses that are available. By investing in training, you invest in your staff, your business and your future and it's a sure-fire way to keep your EHO happy!

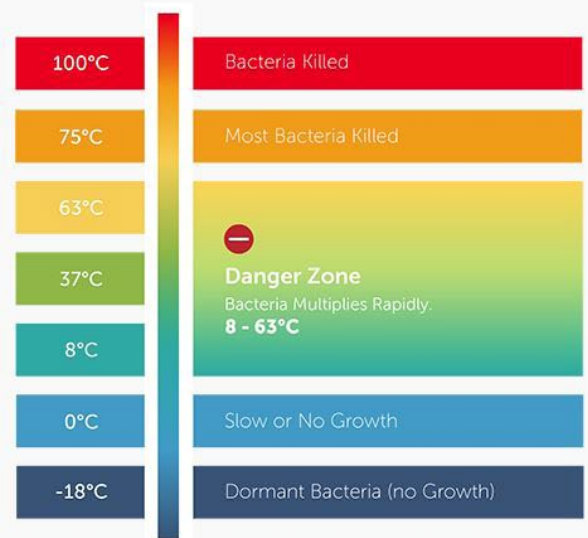


The Danger Zone

Pathogenic bacteria can grow and multiply within the temperature range of 8°C to 63°C.

For that reason, this temperature range is known as the **Danger Zone**.

The longer a food remains in the Danger Zone the more potential there is for any pathogens to grow.



NEW 2024 UPDATE

Our NCASS Level 1 Food Hygiene Course has been updated.

It is ideal for staff who have no/or minimal food handling responsibilities for example staff who wait on tables, take customer orders, collect glasses, undertake cleaning and pot washing duties.

[Find out more >>](#)



Contact Us

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