



Introduction:

The Britsafe Level 1 Award in Food Safety for Manufacturing is a tailored qualification designed to introduce production operatives, packaging staff, hygiene personnel, and support workers to the fundamental principles of food safety within a manufacturing context. Recognizing the unique hygiene, contamination, and traceability risks associated with mass food production, this course provides essential instruction on safe food handling, personal hygiene, allergen control, cleaning procedures, pest prevention, and the importance of food safety management systems. Learners gain an understanding of how operational activities align with legal frameworks such as the Food Safety Act 1990, Regulation (EC) No. 852/2004 on the hygiene of foodstuffs, and site-specific standards like BRCGS and HACCP. The course places strong emphasis on maintaining product integrity, protecting consumer health, and supporting audit readiness through correct behaviors on the production floor. Intended for new starters or those in entry-level roles, the qualification ensures a consistent baseline of food safety competence, contributing to quality assurance, regulatory compliance, and the overall credibility of food manufacturing operations.

Qualification Regulation and Support:

The Britsafe Level 1 Award in Food Safety for Manufacturing has been developed to meet the specific safety and hygiene requirements of regulated food production environments. It is awarded by Britsafe™ Qualifications UK Limited, supporting foundational workforce competence, food law compliance, and recognized industry standards in food safety practices across manufacturing operations.

Key facts:

Qualification Number:	102/5213/1
Minimum Contact Hours:	4
Guided Learning Hours:	4
Credit Value:	1
Credential Status:	Award
Assessment Method:	Multiple-choice examination



Qualification Overview and Objective:

The Britsafe Level 1 Award in Food Safety for Manufacturing provides foundational knowledge and skills for ensuring the safety of food products throughout the manufacturing process. Covering hazard identification, hygiene practices, and compliance with legal requirements, this qualification prepares individuals to contribute to the production of safe and high-quality food in manufacturing settings.

The objective of the qualification is to:

- Understand the principles of food safety in manufacturing.
- Identify and assess potential hazards in the manufacturing process.
- Learn proper hygiene practices in food handling and processing.
- Gain knowledge of storage and transportation safety for food products.
- Demonstrate compliance with legal requirements for food safety.

Entry Requirements:

To register for this qualification, learners are required to meet the following entry requirements:

- Must be aged 16 and over
- Participants should have a basic understanding of the English language to effectively engage with course materials and assessments.
- This course is open to individuals of all backgrounds and experience levels who have an interest in workplace health and safety.

Geographical Coverage:

This qualification is suitable for delivery in England, Northern Ireland, Wales and can be offered internationally.

Delivery/Assessment Ratios:

To effectively deliver this qualification, centres are recommended not to exceed the ratio of 1 Qualified Tutor to 12 Learners in any one instance. If centres wish to increase the recommended ratio, they must first inform your dedicated Britsafe[™] accounts manager before doing so.

Centre Requirements:

To effectively deliver this qualification, centres should have the following resources in place:

- Classroom with suitable seating and desks; and
- High-quality teaching and learning resources.

Guidance on Delivery:

The total qualification time (TQT) for this qualification is 4-hours and of this 4-hours is recommended as guided learning (GL). TQT is an estimate of the total number of hours it would take an average learner to achieve and demonstrate the necessary level of attainment to be awarded with a qualification, both under direct supervision (forming Guided Learning Hours) and without supervision (all other time). TQT and GLH values are advisory and assigned to a qualification as guidance.



Guidance on Assessment:

This qualification is assessed through a multiple-choice question exam.

- Centre's must take all reasonable steps to avoid any part of the assessment of a learner (including any
 internal quality assurance and invigilation) being undertaken by any person who has a personal interest
 in the result of the assessment.
- Centres must follow Britsafe[™] Examination and Invigilation Procedures. Completed examination papers
 are to be returned to Britsafe[™] for marking or If in case of online examination; records shall be updated on
 EMS portal accordingly.

Guidance on Quality Assurance:

Britsafe[™] requires centres to have in place a robust mechanism for internal quality assurance. Britsafe[™] will support centres by conducting ongoing engagements to ensure and verify the effective and efficient delivery, quality assurance and invigilation of the qualification.

Tutor Requirements:

Britsafe™ recommends nominated tutors for this qualification meet the following requirements:

- A relevant health and safety qualification at Level 3 or higher,
- Membership of a professional body (e.g., IOSH, IIRSM) is desirable.
- Hold a relevant subject area qualification/or be occupationally competent.
- Hold a recognized teaching/training qualification (or suitable equivalent).
- Level 3 Award in Education and Training (AET) or Train The Trainer.



