

Level 3 Award in Food Safety

Course Description:

The Level 3 Award in Supervising Food Safety in Catering will benefit anyone working in a supervisory position where food is prepared, cooked and served. It is relevant to all catering operations, for example pubs, hotels, restaurants, fast-food outlets, hospitals, care and nursing homes, schools and prisons.

Anyone working in a supervisory position within a food business is accountable for food safety. It is vital that they have the knowledge and confidence to do their job effectively.

Course Outline:

The qualification covers the following topics:

- : Legislation
- : Supervisory management
- : Temperature control (chilling, cooking)
- : Cleaning
- : Contamination control
- : Applying and monitoring good hygiene practices
- : Implementing good food safety procedures
- : Contributing to the food safety training of others

Course Duration:

3 Days

Certification:

All those that pass the multiple choice assessment receive a certificate to prove they have participated in a training programme and successfully completed the assessment.

Qualification:

Designed for managers or supervisors in medium and large manufacturing or catering businesses.

Awarding Body:

CIEH

Extra Details:

Exam fee's for this course are available on request and are mandatory for this qualification

