

Who needs this qualification?

This qualification has been developed specifically to improve the food safety knowledge of supervisors, team leaders and line managers working in the catering industry. This includes those working in care. It is particularly suitable for those owning or managing a small catering business. Particularly relevant for those who have to develop or monitor HACCP-based food safety management procedures and systems

How long will it take?

Delivery would typically be through a 3-days training course (24 hours).

Course overview

Topics covered include legislation, personal hygiene, cleaning and disinfection, contamination hazards, pest control, waste disposal and temperature control.

Class Size:

12 Trainees

Certificate validity

The Level 3 Award in Food Safety Supervision for Catering is valid for a period of three years.

Assessment method

This qualification is assessed by MultiChoice Questions (MCQ) and practical demonstration. To Awarded this qualification the Learner must achieve a percentage pass in the MCQ paper.