Introduction

It is vital that all food produced commercially is safe to eat. This is not only a legal obligation, but also a commercial and moral responsibility. To ensure that food is safe, all the processes the food passes through from delivery, storage, production to dispatch must meet the same high standards. Supervisors hold the responsibility of ensuring that staff are operating consistently to the standards set. If problems occur, supervisors and managers will be accountable. They must therefore be totally familiar with company procedures, current legislation and have the relavent knowledge to be able to pass on those high standards to the staff they supervise.

Who it is for

This Level 3 Food Safety course has being designed specifically for supervisors and managers in the food industry, along with other senior staff.

Course aim

The aim of this course is to give supervisors and managers the required level of knowledge and confidence to ensure staff are instructed correctly and that they maintain correct operating procedures.

Course content

This online course is divided into the following 13 modules:

1. Introduction and microbiology
2. Food safety hazards
3. Food poisoning and food-borne disease
4. Personal hygiene
5. Cleaning and disinfection
6. Waste control
7. Pests as a hazard in food
8. Food premises and food equipment
9. Food storage and temperature control
10. Food packaging, labelling and traceability
11. Food preservation
12. Food safety management
13. Food hygiene legislation

Course duration

The average time required to complete the learning is approximately **6 - 7 hours,** however the course is designed to go at the pace of the learner and can be completed in more time if needed.

Assessment

The online assessment for the course consists of **45 multiple choice** questions. In order to be successful, candidates must achieve a **75% pass mark (34 or above)** to obtain the certificate.

Certification

On successful completion of the assessment, the candidate will be able to print/save their certificate. In addition to this, an e.mail is sent to the candidate containing a link to the certificate. This is the simplest, most convenient way to achieve compliance. Also, a QR code has been added to the certificate, which can be scanned by a smartphone to establish the certificate's validity.

For further information relating to this or any of our online courses, contact:

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