Food Hygiene and Safety Level 3

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This Level 3 Food Hygiene and Safety Course is designed to provide catering and hospitality sector professionals in senior-level roles with the skills, credentials and practical knowledge to ensure a high standard of food safety and hygiene in the workplace, in compliance with the Food Safety Act 1990.

All catering professionals must be trained in food hygiene and safety with a solid understanding of the risks and hazards involved in preparing and serving food. In this comprehensive Level 3 Food Hygiene and Safety Training Course, learners will gain an in-depth understanding of food hygiene best practiceprocedures, to ensure their business achieves a five-star outstanding national hygiene food rating.

You will learn how to supervise food safety to effectively train your staff, implement and monitor an effective food safety management system in the workplace that minimises the risk of food hazards, control contamination, maintain an excellent standard of personal hygiene, and much more.

- ⊘ Institute of Hospitality endorsed

- ⊘ Meets UK & EU legal requirements

- ⊘ Instant e-certificate and hard copy dispatch by next working day

- ⊘ Developed by qualified food safety professionals

- ⊘ Self paced learning and laptop, tablet, smartphone friendly

- ⊘ 24/7 Learning Assistance

- ⊘ Discounts on bulk purchases

Who Should Take The Level 3 Food Hygiene and Safety Course

This advanced Level 3 Food Hygiene and Safety Course is ideal for those in management roles who are responsible for supervising and training staff on food hygiene and safety standards, such as:

- Catering Manager
- Food Safety Manager
- Head Chef
- Health & Safety Advisor
- Restaurant Manager
- Senior food retailers
- Catering Manager
- Restaurant and Café owners
- Kitchen Managers
- Supervisory food handlers
- Supervisors or Managers of fast-food outlets and takeaways

Learning Outcomes

By the end of the Food Hygiene and Safety Level 3 Course, learners will be able to:

- ⊘ Demonstrate an in-depth knowledge of food safety in the catering industry.

- ⊘ Train, supervise and manage staff in compliance with UK food safety regulations.

- ⊘ Understand the fundamental principles of the Food Safety Act 1990.

- ⊘ Implement and maintain a solid food safety management system in the workplace.

- ⊘ Maintain excellent personal hygiene in the workplace and set a standard for all staff.

- ⊘ Understand the fundamentals of microbiology and food hazard control.

- ⊘ Know about temperature control and how to check, verify and record temperature.

- ⊘ Figure out how to avoid both bacteria and non-bacterial food poisoning and various food-borne illnesses.

- ⊘ Explore the best ways to preserve food and avoid food spoilage.

Food Hygiene and Safety Level 3: COURSE CONTENTS

Which Level Of Food Hygiene Certificate Do You Need In The UK?

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Norovirus, Salmonella, E. Coli – these germs can cause severe foodborne illnesses. Imagine your customers catching one of these germs due to your lack of training! For sure, you don't want that. That's why before you start your career in the food industry, you must attain the proper food hygiene training. But the question is, how will you prove that you are well-trained? This is where the food hygiene certificate comes in.

If you want to know what food hygiene certificate is, how you can get it, then you are in the right place. This blog will show the essentials of a food hygiene certificate. Stick till the end to find out all your answers.

Food Hygiene and Safety Level 3: Table of Contents

What is Food Hygiene?

Food hygiene is a set of practices used for safe food handling, storage, transport, and cooking. These practices minimise food hazards and protect consumers from foodborne illnesses.

Food hygiene prevents food contamination due to an unhygienic environment or improper hygiene practices. It ensures the safe handling of food and prevents foodborne illnesses. In addition, it increases the shelf-life of food products.

What is Food Hygiene?

Food hygiene training focuses on the proper way of handling food. And maintaining food hygiene while preparing and cooking. This training shows how to protect consumers from foodborne diseases. There are 3 different levels of food hygiene courses. The higher the level goes, the more topics are covered. Along with that, the degree of difficulty also increases.

How Many Levels are there in Food Hygiene?

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Levels of Food Hygiene Fully Explained

Each level of food hygiene training differs in difficulty level. The levels are developed according to the roles and responsibilities of different levels of employees. Here is a brief explanation for each level.

Level 1

The first food hygiene training level gives an idea of the fundamental food hygiene and safety requirement. In the level 1 training, you will learn the basics of food hygiene and get introduced to food hazards.

This training level will cover personal hygiene, cross-contamination, and waste disposal. Along with that, it will also show you the process of keeping your work area clean. This level is suitable for those who are not directly involved with preparing the food, such as waiters, warehouse porters etc.

Level 2

Level 2 of food hygiene training is focused on catering, manufacturing, selling and cooking food. Here, you will receive detailed knowledge of the safe practices and procedures for food safety. This level also includes training on controlling food safety hazards, controlling contamination, and cleaning techniques. It also includes the rules of HACCP and other legal aspects of food safety.

Level 3

The level of food hygiene training aims for those who handle food or food safety management. Such as supervisors, managers, and business owners. Along with the subjects from levels 1 and 2, this level includes training on food safety and monitoring procedures. Besides, it shows how to abide by the food safety law and train others on food safety.

What is a Food Hygiene Certificate?

A food hygiene certificate is a certificate awarded for completing an accredited food hygiene and safety course. This document is evidence of the food handlers' knowledge and ability. It shows that they can prepare and cook food in the most hygienic way. Every food business must ensure that the employees working there get the right level of training. A certificate helps them understand the level of training received by the employees.

However, according to the law, a certificate is not mandatory for workers. But most of the food businesses ask for a certificate. It allows them to ensure that their workers are well-trained. Therefore, to establish a secure career in the food industry, this certificate will play a significant role.
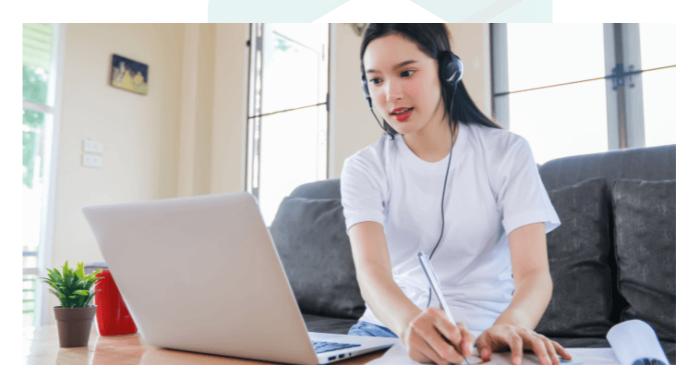
How Long Does it Take to Get a Food Hygiene Certificate?

An online course on Level 1 food hygiene certificate will take around 1-2 hours to complete. A level 2 course will take around 4-6 hours, and a level 3 course will take 10-12 hours to complete. After successfully completing the course, you will receive your certificate via email. You will have to wait a few days to receive the hard copy.

There is also face-to-face training available for the level 3 certificate. This training will take around two days to complete. At the end of the training, you will receive your certificate.

How to Get a Food Hygiene Certificate Online?

It is really easy to get a food hygiene certificate online. There are a good number of online learning platforms that provide food hygiene training. They also give CPD-accredited certificates after completing the courses. Whether you want to get certified on a certain level or all of them, you will find them on leading e-learning sites such as Training Express.

The Training Express is a renowned online training provider. They have accredited courses on levels 1, 2, and 3 in food hygiene. After successful completion of the courses, you will get your accredited certificate. All you have to do is choose the right level of food hygiene course yourself. The certificate will reach you instantly, and you will receive the hard copy by post within a few days.

Who Needs a Food Hygiene Certificate?

According to EC Regulation 852, from frontline service providers to managers, everyone related to the food business operations must have proper training on food hygiene. They have to know the basic principles of maintaining hygiene and food handling. However, it does not require certificates in food hygiene.

The certificate may not be mandatory, but it shows that you have the proper training for the job.

Which Level of Food Hygiene Certificate do You Need in the UK?

You will need adequate training to handle the food safely. However you will not need any certificate to work in the food industry in the UK. The level of training you will require will depend on your role in the food business.

- If you are not directly involved in the food preparation, such as a waiter or pub attendant, you will need level 1 food hygiene training.

- The level 2 training is applicable to those working in preparing and handling the food. For example, a caterer.

- Level 3 training is for individuals responsible for food safety management. For example, a supervisor or manager.

So, you have to choose your training according to your roles and responsibilities. If you want to enhance your skills, you can take them all.

How to Get a Food Hygiene Certificate in the UK?

Getting a food hygiene certificate in the UK is not very difficult. There are many online courses available. These courses offer different levels of food hygiene certificates. You can find these courses on the TrainingExpress website.

Besides, there are also face-to-face training programs available which provide accredited certificates. Some of the training provided goes to the food business places and take the sessions there. These programs train in groups.

How Much is a Food Hygiene Certificate in the UK?

The level of the training program determines the cost of a food hygiene certificate. With a more advanced level, it will cost more. Usually, the price for a food hygiene certificate starts from £10, and it can go up to £200. With this price, you will have to pay an extra amount for VAT.

Some trainers provide certificates through in-house training. The cost for these training programs will start from £500. You have to pay the VAT as well.

How long does a Food Hygiene Certificate Last?

There is no expiry date for food hygiene certificates. Therefore, in legal terms, there is no obligation to renew the certificate. But it is good for your career to retake the courses and refresh the certificate once every three years.

If you do not renew your certificate, you will not have to face any legal issues. But if your customer complaints or a food safety issue occurs, not having an updated certificate may have a negative impact on your career.

In addition, renewing your certificate means polishing your skills and staying up to date with the best industry practices. And your employer will have trust in your abilities. So, it is important for your career progression. For these reasons, it is encouraged in the food industry to update the certificate.

Do All Staff Need a Food Hygiene Certificate?

According to the food regulations of the UK, the staff members working directly or indirectly with food do not need a certificate. However, the food business owners or managers have to ensure their staff have adequate training. Food business operators are responsible for checking everyone working there can handle food safely. That's why they prefer the staff members to have food hygiene certificates.

Summary

If you want to build a promising career in the food industry, a food hygiene certificate is essential. This certificate will vouch for your abilities and show that you are a perfect fit for the job. Therefore, without wasting any time, start working on your certificate!

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