



## Level 3 Award in Food Safety in Catering Course Fact Sheet

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## Course Aim

The aim of this three day course is to provide your supervisors and managers with a comprehensive understanding of food safety. It will help them to examine everyone's different roles in establishing and maintaining high standards within their workplace.

The course is designed to provide your employees with a detailed knowledge of food safety principles and practice through identifying potential hazards. In gaining this knowledge, supervisors and food managers will be able to develop and implement food safety systems appropriate to their workplace.

## Who Should Attend

This in-depth course is intended principally for those employees who are responsible for managing people and is ideal for anyone who has a responsibility for your HACCP system. This qualification is also recommended for any food business that is striving to achieve a 5 star food hygiene rating.

For those who own or manage a small catering business, this course will help them to understand the Safer Food Better Business pack provided by the Food Standards Agency (FSA).

In addition, if you require supervisors or managers to teach basic food safety skills to other members of your team, providing they have the suitable experience and a teaching qualification such as the Level 3 Award in Education and Training, this course enables them to deliver in-house training.

## The Content

- Food safety law and regulations.
- The role and powers of enforcement officers in respect to food safety.
- The different responsibilities of employers and employees.
- The concept of due diligence and how to prove it.
- Preventing food poisoning and understanding food-borne disease.
- The consequences of non-compliance with food safety legislation.
- The economical impact of both good and bad food safety practice on businesses, employees and customers.
- Relationship between food hygiene and food poisoning.
- Physical contamination of food and its prevention.
- The role of the supervisor in ensuring good personal hygiene practices.
- The importance of good food storage and stock control.
- Correct temperature controls including checking, verifying and recording.
- The principles of food preservation and the different methods.
- Design and construction of food premises and equipment.
- The different methods of cleaning and disinfection.
- Cleaning records and managing cleaning schedules.
- Controlling internal and external waste effectively.
- Identifying pests and the methods that can be used to control them.
- Regulations regarding training and the need for good communications and record keeping.
- The seven principles of the HACCP system.
- Implementing and managing a food safety management system.
- Introduction to the Safer Food Better Business system and how to manage it in the workplace.
- The role of the supervisor in the investigation of an outbreak of food-borne illness.

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## Accredited By

This course is accredited by Highfield Qualifications and sits on the Regulated Qualifications Framework (RQF).

**This course is also available as a non-accredited option.**

## Course Length

Three days

## Entry Requirements

It is recommended that candidates have a basic understanding of food safety prior to attending this course, ideally the Level 2 Award in Food Safety in Catering qualification.

It is also recommended that candidates have a minimum of Level 2 in English and Maths or equivalent to undertake this qualification. Candidates should be aged 14 or above.

## What Is Included

- Training in a friendly and relaxed learning environment
- Envesca's proven track record of fantastic results
- Knowledge and guidance from experienced time-served trainers
- Course book
- Envesca course folder
- Free lunch and refreshments throughout the public courses
- All examination fees plus certification costs
- The protection of Envesca's genuine "no risk" guarantee
- Excellent after care from a supportive team

## The Benefits

By attending the course, your employees will have the skills and confidence to manage food safety within your food manufacturing business.

Through the provision of information, instruction and on-the-job training your supervisors and managers will ensure their team are able to identify, prevent and control any potential food safety hazards within your business.

Your employees will be able to communicate their knowledge to everyone in their team, ensuring that they take appropriate corrective action where necessary.

On returning to the workplace, they will understand the importance of training staff in good food hygiene practices. They will be able to take responsibility for, and effectively manage, all aspects of food safety within your business.

You will be able to demonstrate compliance with legislation and prove due diligence through training records and certificates. In addition, you, your business, your employees and your customers will be protected.

## Delivery Methods

- In-House
- Public Courses

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## Assessment Method

Candidates will be assessed by a multiple choice examination, where the candidate must answer at least 30 out of 45 questions correctly; 36 or more correct answers will achieve a distinction pass.

The examination will take 90 minutes to complete and successful completion will result in a Highfield Level 3 Award in Food Safety in Catering certificate.

### OFQUAL Accredited

Yes 603/4942/6

### RQF

Yes M/617/7267 (3 Credits)

## Refresher Recommendation

It is recommended that all candidates who achieve the Level 3 Award in Food Safety in Catering refresh their qualification every three years.

## Suggested Progression

On successful completion of this qualification, candidates may wish to continue their development by completing one of the following qualifications:

- Level 3 Award in HACCP for Catering
- Level 4 Award in Food Safety in Catering

## Rave Reviews

“I found the course to be enjoyable and informative. There were lots of interactive discussions which I found really useful and gave me lots of ideas to take back to the workplace. I would definitely recommend this course to anyone in a supervisory position within a catering establishment.”

**Sharon Hill**

**WWT Slimbridge Wetlands Centre**

“Due to the improvements we have made to our Food Safety Management System as a result of the course, we now have been awarded a five star food hygiene rating.”

**Chris Wright**

**Burford Garden Centre**

“I found the course really useful and worthwhile. It is good to have more knowledge about how and why you do things. I’ve learnt not to assume, always check and then record the findings. I thought both the slide presentation and the verbal teaching was of an exceptionally high standard. I would definitely recommend this course to anyone with a supervisory role within the food industry.”

**Nickie Cole**

**2gether NHS Foundation Trust**

## Our Promise

**"To make every Envesca Experience Outstanding"**

### Our Range of Services



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CIEH eLearning



Early Bird Discount



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First Aid



Customer Service



Food Safety



Health & Safety



Group Discount



Fire Safety



Environmental



Train the Trainer

**Training - Consulting - Supporting**