

Level 3 Food Safety in Catering – 3 Day

Course Overview

This course is designed for anyone responsible for the supervision of food safety within their organisation. Completion of the level 2 Award in Food safety is recommended, or a basic working knowledge of the food industry would be acceptable.

Supervisors/managers and future supervisors and managers. The training of food handlers is a legal requirement, and the key to profitability and high standards of food safety is to train supervisors and managers and ensure their competency.

Course Detail

During the course you will cover the following:

- The importance of food safety management procedures and complying with the law.
- The role of the supervisor in maintaining food safety.
- Ensuring that microbiological, chemical, physical, and allergenic hazards are controlled.
- Ensuring good temperature control and stock rotation
- The importance of ensuring good personal hygiene and preventing contamination, including handwashing, protective clothing, cuts, training and reporting illness.
- Ensuring that work areas and equipment are kept clean and safe.
- Ensuring safe waste disposal and pest management
- Implementing food safety management safety

Course Assessment

This unit is assessed by a Multiple-Choice Question papers

All the assessments will be conducted within the course duration.

We understand that exams can be daunting or nervous for many candidates. Many candidates on the course have not done an examination for a long time. The trainer on the course will equip you with all the knowledge needed to pass.

Entry Requirements:

14+ Years

Basic Level of English to Level 1 Standard

If you would like any further information, please Contact GuardWatch Security on 0345 257 1898

