

Level 3 Award in Supervising Food Safety in Catering



course objectives

On completion of the course, delegates will:

Successful completion of the training programme and assessment will enable candidates to understand the:

- terminology used in respect to supervising food safety procedures
- supervisor's role in ensuring compliance with UK and European food safety legislation
- concept of contamination and the risks it imposes on food safety
- role temperature plays in the control of food safety
- importance of good workplace and equipment design to ensure food safety
- importance of supervising high standards of cleanliness in food premises
- importance of good pest control practice
- need for high standards of personal hygiene
- importance of being able to contribute to staff training
- principles of the HACCP system and how a supervisor can contribute to the implementation of a food safety management system in a catering enterprise
- function of tools, such as Safer Food, Better Business, in implementing a food safety management system.

who is the course for?

This qualification has been developed to benefit anyone working in a supervisory position where food is prepared, cooked and served. It is relevant to all catering operations – for example, pubs, hotels, restaurants, travel, contract catering, fastfood outlets, in hospitals, care and nursing homes, schools, prisons and the armed forces.

duration / format

Minimum 18 hours training time usually delivered over 3 days.

Assessment is based on a 2 hour, 60-question multiple choice examination.

instructor / trainee ratio

Min 1:6 **Max** 1:10

awarding body

Chartered Institute Of Environmental Health

course content

- Legislation
- Supervisory management
- Temperature control (chilling, cooking)
- Cleaning
- Contamination control
- Applying and monitoring good hygiene practices
- Implementing good food safety procedures
- Contributing to the safety training of others

course requirements / notes

Suitable students for the course and examination will need to have an analytical approach to food hygiene and will be encouraged to demonstrate how they can influence others and positively encourage good standards.

Training venues will need to provide adequate seating and tables as attendees will undertake a written test.

further information / contact us

Cognet Limited

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Level 3 Award in Supervising Food Safety in Manufacturing



course objectives

Successful completion of the training programme and assessment will enable candidates to understand the:

- terminology used in respect to supervising food safety procedures
- supervisor's role in ensuring compliance with UK and European food safety legislation
- concept of contamination and the risks it imposes on food safety
- role temperature plays in the control of food safety
- importance of good workplace and equipment design to ensure food safety
- importance of supervising high standards of cleanliness and maintenance in a food manufacturing operation
- importance of good pest control practice
- need for high standards of personal hygiene
- importance of being able to contribute to staff training
- principles of the HACCP system and how a supervisor can contribute to the implementation of a food safety management system in a food manufacturing operation
- importance of auditing procedures.

who is the course for?

This qualification has been developed to benefit anyone working in a supervisory position where food and/or drink is processed or manufactured.

duration / format

Minimum 18 hours training time usually delivered over 3 days.

Assessment is based on a 2 hour, 60-question multiple choice examination.

instructor / trainee ratio

Min 1:6 **Max** 1:10

awarding body

Chartered Institute Of Environmental Health

course content

- Legislation
- Supervisory management
- Temperature control (chilling, cooking)
- Cleaning
- Contamination control
- Applying and monitoring good hygiene practices
- Implementing good food safety procedures
- Contributing to the safety training of others

course requirements / notes

Suitable students for the course and examination will need to have an analytical approach to food hygiene and will be encouraged to demonstrate how they can influence others and positively encourage good standards.

Training venues will need to provide adequate seating and tables as attendees will undertake a written test

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Level 3 Award in Supervising Food Safety for Retail



course objectives

Successful completion of the training programme and assessment will enable candidates to understand the:

- terminology used in respect to supervising food safety procedures
- supervisor's role in ensuring compliance with UK and European food safety legislation
- concept of contamination and the risks it imposes on food safety
- role temperature plays in the control of food safety
- importance of supervising high standards of cleanliness and maintenance in a food retail business
- importance of good pest control practice
- need for high standards of personal hygiene
- importance of being able to contribute to staff training
- principles of the HACCP system and how a supervisor can contribute to the implementation of a food safety management system in a retail business
- role of the supervisor in auditing procedures

who is the course for?

This qualification has been developed to benefit anyone working in a supervisory position in a food retail outlet.

duration / format

Minimum 18 hours training time usually delivered over 3 days.

Assessment is based on a 2 hour, 60-question multiple choice examination.

instructor / trainee ratio

Min 1:6 **Max** 1:10

awarding body

Chartered Institute Of Environmental Health

course content

- Legislation
- Supervisory management
- Temperature control (chilling, cooking)
- Cleaning
- Contamination control
- Applying and monitoring good hygiene practices
- Implementing good food safety procedures
- Contributing to the safety training of others

course requirements / notes

Suitable students for the course and examination will need to have an analytical approach to food hygiene and will be encouraged to demonstrate how they can influence others and positively encourage good standards.

Training venues will need to provide adequate seating and tables as attendees will undertake a written test

further information / contact us

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