



Course details

Introduction

The level 3 award in food safety for catering qualification covers:

- + 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 systems

Who should attend?

The qualification is intended for those already working as supervisors, managers, team leaders or who are preparing to start work at this level within a food catering business.

Duration and expected self-study time

The course is delivered over three days. The recommended learning time is 20 hours (dependent on your learning style and pace). This includes self-study, guided learning exercises and tutor-led sessions.

Course information

Delegates will be provided with the following resources:

- + A textbook (Supervising Food Safety)
- + An exercise book (A Question of Food Safety for Supervisors Level 3)
- + A notebook

Assessment

A multiple-choice examination containing 45 questions that must be completed within 90 minutes. The pass mark is 30 (66%). A Distinction will be achieved with a score of 36 (80%) or above.

All delegates who complete the learning programme and pass the examination will be issued with a certificate.

Training venue

Courses will usually be provided at the client premises.

We also offer open courses at venues across the UK. Please contact us for further information.

Training venue requirements

A secure training room with power, a table for the trainer, TV / projector and screen, flip chart and table space with sufficient physical distancing between delegates.

The room should be in a horseshoe / board room style. On the afternoon of the third day, the room will need to be rearranged into an examination style and a clock should be visible.

Most venues can provide basic refreshments. This will be agreed prior to the course.

Cost

The course cost is £4,085 (excluding VAT) and includes all course materials and the examination.

The minimum number of delegates on each course is 8 and the maximum is 16.

How to book

For further information or to book a course, please visit: www.saeke.co.uk/training or contact us: Tel: 03303 338 433 / Email: training@saeke.co.uk

We will need the following for each delegate:

- | | |
|-----------------|---------------------|
| + Name | + Gender |
| + Job title | + Email address |
| + Date of birth | + Name of workplace |



Approved Centre