

Level 3 Award in Food Safety Supervision

Course Summary

The broad content of this course ensures supervisors and skilled workers receive a good standard of food hygiene knowledge and training leading to a widely recognised qualification (RSPH Level 3 Award in Food Safety Supervision). This course has been carefully designed to enable potential managers to move towards the Level 4 qualification. Candidates can choose whether to take an exam focusing on Food Safety for **Manufacturing, Catering or Retailing**.

Entry Requirements

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.

Course Structure & Content

Section 1: Food Poisoning and Food-Borne Disease

Section 2: Hazards

- Physical, Chemical and Microbiological and Allergenic Contamination
- Contamination and Cross Contamination

Section 3: Control Measures

- Temperature Control
- Preservation Techniques
- Pest Control

Section 4: Supervisory Aspects of Hygiene Practices

- HACCP
- Personal Hygiene
- Hygiene Training
- Design and Maintenance of Premises

Section 5: Food Hygiene Legislation

Assessment

- 90 minute examination consisting of 40 multiple choice questions at the end of Day 3.
- Successful candidates will achieve either a Pass or Distinction.

Course fee

£515 + VAT

Your course fee includes:

- Course binder and notes
- Textbook: 'A Supervisor's Handbook of Food Hygiene and Safety'
- Lunch and refreshments
- RSPH examination fee and certificate

Progression: Level 4 Award in Food Safety Management