

LEVEL 3 FOOD SAFETY



highfield
online training



Around 95% of inspected businesses score a hygiene rating of 3 or above. Make sure you're not one of the 5% who doesn't. This course is ideal for anyone operating in a supervisory role as it provides more advanced knowledge and understanding of the subject. Although it does not provide a qualification itself, the training meets all legal requirements and offers full compliance for supervisors within the food industry without the need to attend a 3-day course.

Areas covered



- Introduction to food safety
- Microbiology
- Contamination hazards and control
- Food poisoning
- Personal hygiene
- Design of food premises and equipment
- Cleaning and disinfection
- Pest control
- HACCP
- Control measures
- Supervisory management
- Food safety legislation and enforcement

Who is it aimed at?



Employees working in a supervisory role, including managers, supervisors and chefs. It can also be used as part of the on-programme element of the new apprenticeship standards and can support the knowledge, skills and behaviours apprentices need to effectively integrate into the workplace.

Key details at a glance



Duration: 9 – 14 hours



Assessment: Multiple-choice questions



Certificated: Yes – Highfield Completion Certificate



Support: 01302 363277
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Localisation: EU legislation within a UK context, but suitable for international businesses that trade with the EU and will be subject to the legislation

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