

# 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
- Microbiological hazards
- Contamination hazards and controls
- Food poisoning
- Personal hygiene and training
- Premises and equipment
- Cleaning and disinfection
- Pest management
- Food safety management systems (HACCP)
- Controls and monitoring from purchase to service
- Food safety legislation and enforcement
- Optional revision questions

## 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 apprenticeship standards and can support the knowledge, skills and behaviours apprentices need to effectively integrate into the workplace.

## Multi-device compatible



This course is compatible with most popular desktops, tablets and mobile devices.

## Key details at a glance



**Duration:** 9 – 14 hours



**Assessment:** Multiple-choice questions



**Certificated:** Yes – Highfield Completion Certificate



**Support:** 01302 363277  
support@highfield.co.uk



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

Try it for free at:  
[www.highfieldonline.com](http://www.highfieldonline.com)



Powered by  
**Highfield**