

Level 3 Award in Food Safety for Catering (RQF)

Who should attend?

This qualification is aimed at staff working in the catering industry. It is the next logical progression for food handlers who have taken on more responsibility and who will be or are currently managing a team. It will inform candidates of their obligations under Food Safety Legislation and will help to clarify HACCP and its implementation in the workplace. Candidates should hold a current Level 2 (Foundation) food safety certificate.

Individuals achieving this qualification can progress to the Level 4 Award in Food Safety or hospitality competency based qualifications.

Subjects Covered

- Food safety definitions
- The importance of high standards of food safety
- The role of the supervisor
- Contamination and cross contamination
- Time and temperature controls
- Stock control and preservation of food
- Personal hygiene & preventing contamination – including handwashing, protective clothing and reporting illness
- Food safety legislation and enforcement
- Hazard Analysis and implementation of a Food Safety Management System
- Cleaning and disinfection of work areas and equipment
- Pest management & safe waste disposal

Duration

3 Day (25 Hours with 20 Hours recommended as guided learning hours.)

Assessment

A multiple choice examination of 45 questions in 90 minutes externally set & marked by Highfield. Pass mark is 30/45 (66%) with a distinction grade for marks over 36/45 (80%).