

Awards in Food Safety

Awarding Body CIEH

Levels Available: Level 3 Awards

In line with National Occupational Standards reflecting sector specific needs, these qualifications provide a thorough understanding of food safety procedures emphasising the importance of monitoring staff and controls in specific industries.

Who needs this qualification?

Managers and supervisors in small, medium or large catering, manufacturing or retail businesses. Particularly relevant for those who have to develop or monitor HACCP based food safety management procedures and systems.

Why is this training important?

Anyone working in a supervisory position in the food business is not only responsible but also accountable for food safety. It is therefore vital that they are equipped with both the knowledge and confidence to do their job effectively.

Learning Outcomes

- Ability to implement and supervise a food safety management system
- Understand food safety procedures
- Understand the concept of food hazards and the risks associated with them
- Understand the terminology with respect to supervising food safety
- Understand the techniques involved in controlling and monitoring food safety
- Appreciate the risks linked to cross contamination
- Understand the role temperature has to play in the control of food safety
- Appreciate the importance of supervising high standards of cleanliness in food premises

Course Duration	Three Days
Assessment	Multiple Choice Examination
Ofqual Accredited	Yes
Prerequisite	Min Level 2 Award in Food Safety

Level 3 Award Food Safety in Catering	500/5475/2
Level 3 Award Food Safety Manufacturing	500/5092/8
Level 3 Award in Food Safety Retail	500/5320/6