

Food Safety

Level 3 Award in Supervising Food Safety (18hrs/3days)



Aim

To provide learners with an understanding of food safety requirements and the necessary knowledge to effectively control and minimise the risks involved.

Learning Objectives

- Understand the principles of food safety and the related legislation
- Be able to identify and analyse food safety hazards
- Understand how contamination occurs
- Understand the importance of labelling foods for allergens, and affects of allergic reactions
- Understand correct storage, temperature control and preservation methods
- Describe the importance of kitchen design and cleaning procedures in relation to food hygiene and safety
- Understand safe food handling and how to prevent pest contamination

Certification

Successful candidates will be issued with a certificate valid for 3 years.

Accreditation

External accreditation is available for this course, if required, through Highfield Awarding Body for Compliance (HABC). Additional costs will apply, please contact us.

Contact our friendly team for details...