

Supervising Food Safety - Level 3

Course Description

This comprehensive course offers a detailed understanding of the essential day-to-day responsibilities of a manager or anyone in a supervisory role operating in the food sector. Successful candidates will earn key competencies in staff supervision, training, handling food safely and hygienically.

The course begins by defining basic food safety-related keywords, following up with topics to include types of food hazards, personal hygiene, pest control, legislation, enforcement, design, and cleaning of food premises and equipment. It explores the implementation of a successful food safety management system to safeguard the wellbeing of your customers and staff.

Topics covered in this course demonstrate food safety and hygiene to minimise the risk of food poisoning.

Target Audience

Supervisors and managers, businesses operating in the food industry responsible for ensuring safe working practices are observed to the expected standards. This course is a natural progression for anyone undertaking further responsibilities or holding a Level 2 certificate in Food Safety and HACCP Management. In the UK and EU food business owners, supervisors, and managers are legally obliged to ensure compliance with good practice.

Advantages

Online training is a cost-effective solution offering candidates the flexibility to progress through the course modules at their own pace and time.

Further Progression

We offer an extensive portfolio to supplement this course. Anyone operating in a food safety sector or hold the relevant qualification would benefit from undertaking additional CPD and RoSPA accredited [Allergen Awareness](#), [Nutrition and Hydration](#) or [Infection Prevention and Control](#) courses.

Course	Module Number	Module Name	Pass % required
Supervising Food Safety - Level 3	1	Introduction to Food Safety	70
Supervising Food Safety - Level 3	2	Food Poisoning, Spoilage & Preservation	70
Supervising Food Safety - Level 3	3	Microbiology	70
Supervising Food Safety - Level 3	4	Microbiological Hazards & Controls	70
Supervising Food Safety - Level 3	5	Chemical Hazards, Controls & Prevention	70
Supervising Food Safety - Level 3	6	Allergen Hazards & Controls	70
Supervising Food Safety - Level 3	7	Physical Hazards & Controls	70
Supervising Food Safety - Level 3	8	Personal Hygiene	70
Supervising Food Safety - Level 3	9	Design and Use of Food Premises and Equipment	70
Supervising Food Safety - Level 3	10	Cleaning & Disinfection	70
Supervising Food Safety - Level 3	11	Pests & Pest Management	70
Supervising Food Safety - Level 3	12	HACCP & FSMS	70
Supervising Food Safety - Level 3	13	Implementation of HACCP	70
Supervising Food Safety - Level 3	14	7 Principles of Hazard Control	70
Supervising Food Safety - Level 3	15	Food Safety Legislation & Enforcement	70
Supervising Food Safety - Level 3	16	Final Test	70

Recommended System Requirements

- Browser: Up to date web browser
- Video: Up to date video drivers
- Memory: 1Gb+ RAM
- Download Speed: Broadband (3Mb+)

Duration: 260 minutes (*Note: This is based on the amount of video content shown and is rounded off. It does not account for loading time or candidate thinking time on the questions*).