

## Food Safety Level 3

This Level 3 award in food safety is ideal for all those requiring food hygiene training for industry and provides fundamental food hygiene training for all food handlers. This course has been designed for Managers and supervisors in medium and large manufacturing or catering businesses.

**Course Duration:** 2 Day **Certification:** Food Safety Level 3 Certificate

### Course Outcomes:

Including the following topics:

- Legislation
- Supervisory management
- Temperature control (chilling, cooking)
- Cleaning
- Contamination control
- Applying and monitoring good hygiene practices
- Implementing good food safety procedures
- Contributing to the safety training of others
- Qualification information

### Course Accreditation:

In-house, CIEH or RIPH (sector specific):

- Level 3 Food Safety Award in Catering
- Level 3 Food Safety Award for Manufacturing
- Level 3 Food Safety Award for Retail

### Course Summary:

- This course provides candidates with the advanced knowledge and practical skills to develop a food safety culture within their workplace.