

Level 3 Award in Supervising Food Safety in Catering

Designed for: Managers and supervisors catering businesses

Course duration: 3 day

Aims

To provide food business managers with both the knowledge and confidence to do their job effectively

Course Content

The qualification covers 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

Assessment method: 30 multiple choice exam questions

Tutor: Sally Newing (EHO and Trainer with a wealth of experience. Makes training fun!)