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HQ Level 3 Food Safety

Course Introduction

Most food poisoning outbreaks can be traced back to the failure of those responsible for communicating and implementing hygiene standards. This qualification ensures that supervisors are aware of their roles and responsibilities regarding food safety, and have the appropriate level of food safety knowledge to fulfil those duties. Course delivery is aimed at a level for supervisors, team leaders, line managers and owners of small catering businesses.

Course Pre-Requisites

There are no prerequisites for this qualification however it is strongly advised that learners already hold the Level 2 Award in Food Safety for Manufacturing, or equivalent.

Course Topics

- Introduction to food safety
- Microbiology
- Contamination hazards and controls
- Food poisoning
- Personal hygiene
- Premises & equipment
- Cleaning & disinfection
- Pest management
- HACCP
- Supervisory management
- Legislation/enforcement

Course Benefits

The qualification will be recognised by enforcement officers, auditors and customers who need evidence that the manufacturer has trained staff to an appropriate level.

Assessment Method

Multiple Choice Examination

Qualification Expiry

3 Years