

CIEH (New) Level 3 Awards in Food Safety

For those working in all food businesses at a supervisory level

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

Overview

Changes in legislation effective from January 2006 have placed greater onus and accountability on anyone in the food business with supervisory responsibility. It is therefore vital they are equipped with both the knowledge and confidence to do their job effectively.

Outline programme

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

Qualification information

Designed for: Managers and supervisors in medium and large manufacturing or catering businesses

Course duration: Three day programme

Assessment method: Multiple choice examination

QCA Accredited: Yes

Level: New Level 3