

Online Supervising Food Safety - Level 3 Training Course

Target Audience

This course is aimed at supervisors and first line managers working in the food industry as well as small business owners responsible for running their premises and ensuring their staff are working safely and to the expected standards. It is also a natural progression from the level 2 courses in food safety and HACCP management for those who are taking on more responsibilities.

Course Description

This course is designed for managers and supervisors to help them understand their essential day to day responsibilities.

When a candidate passes this course, they will receive a certificate which demonstrates that they can supervise and train staff to handle food safely and hygienically.

This is a comprehensive course which starts with basic definitions of key words, then follows a logical path through other topics including the types of food hazards, personal hygiene, pest control, legislation, enforcement, and the design and cleaning of food premises and equipment. It also discusses how to implement a successful food safety management system.

There's a wide range of topics because maintaining food safety and food hygiene is vital if you're to reduce the risk of food poisoning. The correct Food Safety Management System, professionally run, protects your customers, your staff, and the reputation of your company.

Advantages of the course

Food business owners, supervisors and managers have legal duties in UK and EU law to ensure that they and their staff work and prepare food safely and in compliance with good practice.

Course structure:

Course	Module Number	Module Name
Supervising Food Safety - Level 3	1	Introduction to Food Safety
Supervising Food Safety - Level 3	2	Food Poisoning, Spoilage & Preservation
Supervising Food Safety - Level 3	3	Microbiology

Supervising Food Safety - Level 3	4	Microbiological Hazards & Controls
Supervising Food Safety - Level 3	5	Chemical Hazards, Controls & Prevention
Supervising Food Safety - Level 3	6	Allergen Hazards & Controls
Supervising Food Safety - Level 3	7	Physical Hazards & Controls
Supervising Food Safety - Level 3	8	Personal Hygiene
Supervising Food Safety - Level 3	9	Design and Use of Food Premises and Equipment
Supervising Food Safety - Level 3	10	Cleaning & Disinfection
Supervising Food Safety - Level 3	11	Pests & Pest Management
Supervising Food Safety - Level 3	12	HACCP & FSMS
Supervising Food Safety - Level 3	13	Implementation of HACCP
Supervising Food Safety - Level 3	14	7 Principles of Hazard Control
Supervising Food Safety - Level 3	15	Food Safety Legislation & Enforcement
Supervising Food Safety - Level 3	16	Final Test