



Implement the best Food Safety Management System in your establishment!

Aim High Career Goals...



Award in Food Safety in Catering Level 3

WHY TAKE AWARD IN FOOD SAFETY IN CATERING??

- THIS QUALIFICATION IS IDEAL FOR ANYONE WORKING AS A SUPERVISOR, TEAM LEADER OR LINE MANAGER IN THE CATERING AND HOSPITALITY INDUSTRY. SUBJECTS COVERED INCLUDE MICROBIOLOGY, HAZARDS AND CONTROLS, FOOD POISONING, PERSONAL HYGIENE, PREMISES AND EQUIPMENT, CLEANING AND DISINFECTION, PEST MANAGEMENT, FOOD SAFETY MANAGEMENT, SUPERVISORY MANAGEMENT, LEGISLATION AND ENFORCEMENT. THE HABC LEVEL 3 AWARD IN FOOD SAFETY IN CATERING IS ACCREDITED AND RECOGNIZED INTERNATIONALLY AND HAS BEEN DEVELOPED TO PROTECT CUSTOMERS, BRAND REPUTATION AND PROFITS.

If you are passionate about the field and want to develop skills needed to prove your competency in the role, this program will help you get there.

Course Outline





HABC Level 3 Award in Food Safety in Catering

Overview

Learners gaining this qualification will know and be able to apply the knowledge relating to the supervisor's role at all stages of food production. They will understand the role of the supervisor in food preparation and be able to provide examples of effective supervisory management relating to food production.

Learning Outcomes:

Upon completion of this course, the participants should be able to:

- Understand the requirements for ensuring compliance with food safety legislation.
- Understand the application and monitoring of food personal hygiene practice, training and competency.
- Understand the application and monitoring of good practice to keep work areas clean, hygienic and free from pests.
- Understand the application and monitoring of good practice regarding contamination, microbiology and temperature control.
- Understand how to implement procedures.

Course Details:

Certificate: HABC – UK

Duration: 3 Days (25hrs)

Assessment: Written Exam

Target Audience:

The Level 3 Award in Food Safety in Catering is a qualification aimed at supervisors, team leaders and line managers working in the catering industry. This includes those working in Care. The qualification is also suitable for those owning/managing a smaller catering business.



Course Outline:

Day	Content
1	<ul style="list-style-type: none"> • Introduction to food safety • Food safety legislation • Contamination hazards and controls • Application and monitoring of good personal hygiene practice, training and competency.
2	<ul style="list-style-type: none"> • Application and monitoring of good practice to keep work areas clean, hygienic and free from pests. • Process of implementing procedures for cleaning, disinfection and waste disposal. • Actions that need to be taken with regards to pest control. • Application and monitoring of good practice regarding contamination, microbiology and temperature control.
3	<ul style="list-style-type: none"> • Importance of, and methods for temperature control within a food catering process. • Cleaning & disinfection • Supervisory management • How to implement food safety management procedures.

Approvals:

Course approved by:

