

County Training

Learning, Employment & Training Services

CIEH Level 3 Award in Supervising Food Safety in Catering

Who is it for?

This qualification has been developed to benefit anyone working in a supervisory position where food and drink are processed.

Course content:

A Introduction

Candidates should understand the terminology in respect to supervising food safety procedures.

B Legislation

Candidates should be aware of UK and European food safety legislation to ensure compliance in a food business.

C Applying and monitoring good Hygiene practice

Candidates should understand the concept of contamination and the risk it poses to food safety.

D Temperature Control

Candidates should understand the role temperature plays in the control of food safety.

E Workplace and equipment design

Candidates should understand the importance and equipment design to ensure food safety.

F Waste disposal, cleaning and disinfection

Candidates should understand the importance of supervising high standards of cleanliness in food premises.

G Pest Control

Candidates should understand the importance of good pest control. e

H Personal hygiene

Candidates should understand the need for high standards of personal hygiene.

I Contribution to staff training

Candidates should understand the importance of being able to contribute to staff training.

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J Implementation of food safety management procedures

Candidates should understand the principles of the HACCP system and how a supervisor can contribute to the implementation of a food safety management system.

K Food safety management tools

Candidates should understand how a tool, such as 'Safer food better business' can assist in implementing a food safety management system.

The training time to cover the syllabus is at least 18 hours and is typically covered in three days.

The candidates are assessed by an examination paper consisting of 60 multiple choice questions to be completed in two hours under examination conditions. Candidates must participate in at least 80% of the course to be eligible to take the examination.

Candidates who achieve 40-50 correct answers will pass the examination and receive a pass certificate.

Those who achieve more than 50 correct answers will receive a merit certificate.

Cost: £350 per person inclusive of VAT and exam fees