

## Level 3 Award in Supervising Food Safety in Catering

April 2017

**This qualification has a credit value of 3**

**Guided Learning hours: 25**

Ofqual Qualification Number 500/5483/1

### **Description:**

The objective of the *Level 3 Award in Supervising Food Safety in Catering* is to covers those aspects of the supervision of food hygiene and safety which enable candidates to identify problem areas and to recommend solutions. It is valuable as a freestanding qualification or as an addition for people following other training programmes.

The purpose of this qualification is to provide a broad knowledge of food safety and food hygiene. Holders of this qualification will have the appropriate knowledge and understanding to be able to take responsibility for food safety monitoring procedures, to identify hazards to food safety, take appropriate action in the light of these hazards and contribute to improvements in food safety practice.

These topics are regarded by the Food Standards Agency as being important to understanding and maintaining good practice in the handling, processing and preparation of safe food.

It is ideal for individuals wishing to progress from the “Level 2 Award in Food Safety for Catering” qualification.

## Summary of Outcomes:

To achieve this qualification a candidate must:

1. **Understand the role of the supervisor in ensuring compliance with food safety legislation *by being able to:***
  - summarise the importance of food safety management procedures
  - explain the responsibilities of employers and employees in respect of food safety legislation and procedures for compliance
  - outline how the legislation is enforced
  
2. **Understand the application and monitoring of good hygiene practice, *by being able to:***
  - explain the importance of, and methods for, temperature control
  - explain procedures to control contamination and cross-contamination
  - justify the importance of high standards of personal hygiene
  - explain procedures for cleaning, disinfection and waste disposal
  - outline requirements relating to the design of food premises and equipment
  - describe the importance of, and methods for, pest control.
  
3. **Understand how to implement food safety management procedures, *by being able to:***
  - describe the importance to food safety of microbial, chemical, physical and allergenic hazards
  - describe methods and procedures for controlling food safety to include critical control points, critical limits and corrective actions
  - explain the requirements for monitoring and recording food safety procedures
  - describe methods for, and the importance of, evaluating food safety controls and procedures.
  
4. **Understand the role of the supervisor in staff training, *by being able to:***
  - explain the requirements for induction and on-going training of staff
  - explain the importance of effective communication of food safety procedures

## **Content:**

### **1. How food businesses can ensure compliance with current legislation.**

*Food safety procedures:* definitions of food hygiene, food safety, high risk food and safe food; importance of food safety procedures in reducing levels of bacteria and preventing contamination and cross contamination; current trends and statistics relating to food borne illness and possible reasons for these; effects of food borne illness on employers, employees and food businesses; individuals and groups most at risk from food borne illness; outline of common food poisoning symptoms.

*Responsibilities of employers and employees:* responsibilities of food business owners, managers, supervisors and food handlers with regard to food safety legislation; effect of poor standards of food safety management on employers, employees and food businesses.

*Food safety legislation:* relationship of European legislation to UK food safety legislation; legal status of Acts of Parliament, Regulations and Directives; importance and main provisions of the 2006 legislation (EC Directive 853/2004 'Hygiene of foodstuffs'): The Food Hygiene (England) Regulations 2013, The Food Hygiene (Scotland) Regulations 2006, The Food Hygiene (Wales) Regulations 2006, The Food Hygiene (Northern Ireland) Regulations 2006 or any superseding legislation.

*Law enforcement:* outline of actions and responsibilities of Environmental Health Practitioners, Trading Standards Officers and other Authorised Officers in their role of enforcement of legislation; examination and seizure of food, improvement and closure of unsatisfactory premises and the power of entry of Authorised Officers; relevance of Codes of Practice produced by the food trade and government, and Industry Guides to Good Hygiene Practice produced by the government; the defence of "due diligence".

### **2. Principles of good hygiene practice.**

*Temperature control:* poor temperature control as a food safety hazard; importance of temperature for the growth and multiplication of microorganisms; the temperature danger zone; reduction of microbial growth in food by time and temperature control; correct cooking, cooling, chilling, freezing, defrosting and re-heating of food; use of refrigerators and freezers; correct temperatures for the delivery, storage, preparation, cooking, cooling, reheating, holding and service of food; maintaining and controlling correct food temperatures; methods for assessing food temperature; need for temperature control during storage and transport of food.

*Contamination and cross-contamination:* contamination as a food safety hazard; examples of microbial, chemical, physical and allergenic contaminants; sources of food poisoning and food spoilage microorganisms; vehicles and routes of contamination; probable cause of contamination and cross contamination associated with food poisoning bacteria and viruses; sources of chemical and physical contamination; sources of common allergens; separation of raw and cooked food during storage and preparation; importance of high risk food; review of methods for controlling, preventing and detecting contamination by microorganisms, chemicals, foreign bodies and allergens.

*Personal hygiene:* lack of, or poor, personal hygiene as a significant food safety hazard; requirements for maintenance of good personal hygiene; provisions of legislation with regard to personal hygiene; main points of "Food Handlers - Fitness for Work"; how poor standards of personal hygiene can pass on infections to consumers; reasons for and use of protective clothing; hygiene and food handling practices during preparation, cooking and serving of food; poor hygiene as a cause of cross contamination; prevention of cross contamination by good personal hygiene and food handling practices; importance of, and reasons for, illness reporting.

*Cleaning and disinfection:* how poor standards of cleaning and disinfection may cause food safety hazards; definitions of cleaning, disinfection, sterilisation, detergent, disinfectant, sterilant and sanitiser; nature of chemicals used in cleaning, their possible effects on the consumer, food and food equipment; need for care in storage of chemicals; advantages and disadvantages of mechanical and manual washing systems, in-house and contract cleaning systems; "scheduled cleaning" and "clean as you go"; cleaning schedules and their importance in "due diligence" defence; cleaning to prevent cross contamination; monitoring of cleaning operations to ensure food safety hazards do not arise.

*Equipment and premises:* ideal site and environmental conditions for food premises; need for the hygienic layout and operation of food premises to comply with appropriate legislation and to reduce contamination and cross-contamination; work flow; materials and product flow; need for adequate structural finishes in food rooms and food storage areas; drainage, lighting and ventilation (including extraction of cooking fumes and grease); adequate storage and disposal arrangements for waste, refuse and waste food; acceptable finishes for floors, walls and ceilings in food rooms, food storage areas, food preparation surfaces and equipment; requirements for provision of sanitary accommodation for staff and public; requirements for provision of adequate hand washing and equipment washing facilities; basic requirements for the design, construction and maintenance of food equipment; how poor design or construction of equipment and premises can increase the risk of food safety hazards; importance of

monitoring the condition of equipment and premises to reduce the risk of food safety hazards arising.

*Waste disposal:* how kitchen waste can contribute to food safety hazards; importance of waste disposal; segregation, storage and disposal of waste; disposal of food past its 'best before' or 'use by' date.

*Pest control:* pests associated with the food industry and their hazards; rats, mice, cockroaches, flies, pharaoh's ants, stored product insects and birds; signs of infestation; action to prevent infestation; measures for control and elimination of established infestations; control in, and elimination from, pests in food storage areas; legal obligations of owners of premises

### 3. **Implementation of food safety management procedures.**

*Food safety hazards:* definition of food safety hazard; biological hazards to include bacteria, fungi and viruses; examples of physical hazards; examples of chemical hazards; examples of common allergens; outline of growth requirements of microorganisms; significance of toxin and spore formation; mycotoxins; naturally poisonous foods; importance of high risk foods; individuals and groups most at risk from food safety hazards.

*Food safety controls:* importance of food safety management systems; outline of HACCP and HACCP-based systems of food safety management; terminology, principles and procedures; pre-requisites for HACCP; good hygiene practice and good catering practice; Assured Safe Catering; 'Safer Food, Better Business'; risk assessment; specific controls for microbiological, physical, chemical and allergenic hazards; controls for the receipt and storage of food; importance of, and methods for, stock control; date marking of food; food safety policies; stages in the implementation of a food safety management system; individuals' responsibilities within food safety management systems.

*Monitoring and recording controls:* importance of monitoring to food safety; monitoring of cleaning, staff hygiene and food handling practices, receipt of goods, 'use by' and 'best before' dates of food stock, temperature; need to maintain and update records such as temperature charts, staff training, receipt of goods, cleaning, maintenance, pest control, stock control; recording need for and use of corrective action; records required for "due diligence" defence.

*Corrective actions:* reasons why control measures may fail or break down; corrective actions in the event of failure of control measures; responsibility of individuals to implement corrective actions; responsibility of individuals to report failure of control methods.

*Evaluation of food safety controls:* importance of evaluating food safety controls; evaluation methods and procedures; role of staff in evaluating the effectiveness of food safety controls and procedures.

#### 4. **Role of the supervisor in staff training**

*Induction and on-going training:* purpose of training; benefits; legal requirements; training methods; training of new staff; training for new systems/procedures; refresher/remedial training; content of training programmes.

*Effective communication of procedures:* requirement for effective communication with regard to monitoring and reporting procedures; need for effective communication for the supervision and training of staff and the maintenance of standards; hazard reporting; staff-supervisor and supervisor-manager reporting procedures; importance of feedback to improve and update food safety controls and procedures.

### **Assessment and Grading**

Attainment of the Learning Outcomes will be assessed by a synoptic examination of ninety minutes duration set by RSPH. The examination will consist of forty five multiple choice questions.

The qualification is graded as either *Pass* or *Distinction*. Candidates who fail to reach the minimum standard for the *Pass* grade will be recorded as having failed the assessment and will not receive a certificate.

In order to be awarded a *Distinction*, candidates must be able to recall relevant knowledge and facts from the entire specification with few significant omissions and demonstrate a high level of understanding of the principles and concepts used in food safety management. Candidates who attain a mark of 38/45 or greater will be deemed to have achieved the criteria for a *Distinction*.

In order to be awarded a *Pass*, candidates must be able to recall relevant knowledge and facts from some parts of the specification and demonstrate a satisfactory level of understanding of the principles and concepts used in food safety management such that the candidate will be able to satisfactorily work in the catering or related industries. Candidates who attain a mark of 30/45 or greater will be deemed to have achieved the criteria for a *Pass*.

The examinations are provided by RSPH.

## **Guidance:**

### **Recommended Reading:**

Sprenger, R.A. 2008      Supervising Food Safety (Level 3) 12<sup>th</sup> Edition.  
Highfield .co.uk Ltd.

Aston, G & Tiffney,J.1997 The Essential Guide to Food Hygiene and Safety.  
Eaton Publications.

### **Recommended prior learning:**

It is recommended that candidates have a Level 2 qualification in Food Safety, or a Level 1 qualification in Food Hygiene obtained before November 2005. RSPH also recommends that candidates have a level of literacy and numeracy equivalent to *Level 1*.

## **Other Issues:**

The delivery of this qualification could provide opportunities for contributing to an understanding of Spiritual, Moral, Ethical, Social and Cultural issues and an awareness of Environmental issues, Health and Safety considerations and European developments. Possible areas for discussion are shown below.

**Spiritual** The qualification can contribute to an understanding of spiritual issues by allowing students to discuss how the approaches of different religions to food preparation were driven by considerations of food hygiene and safety.

**Moral and Ethical** Moral and ethical issues can be developed in a discussion of the legal responsibilities of employees and employers, such as high standards of hygiene, provision of safe food and employee training.

**Social and Cultural** A discussion of possible reasons for changes in food poisoning trends; consumption of raw foods such as fish and shellfish; different catering systems such as cook-chill, cook freeze and *sous vide* and the growth of food outlets such as sandwich bars and takeaways can contribute to an understanding of social and cultural issues.

**Health and Safety** Health and Safety considerations are explicit in the qualification. For example, the importance of hygiene in the prevention of food poisoning, safe storage of food, HACCP, risk assessment and assured safe catering.

**Environment** Awareness of environmental issues can be raised through consideration of disposal arrangements for waste refuse and waste food, pest control methods and the use of cleaning agents.

**European** The influence of European legislation on UK law is explicit in the specification of the qualification.

## **National Occupational Standards**

The qualification has been mapped to the following National Occupational Standards of People 1<sup>st</sup>.

Unit 3FPC19 Maintain food safety when storing, preparing and cooking food

Further details of these National Occupational Standards can be obtained from RSPH Qualifications.

### **Restrictions on Candidate Entry:**

Candidates should not enter, with another awarding body, for a Level Three qualification in Food Safety.

### **Special Needs:**

Centres that have candidates with special needs should consult RSPH's *Regulations and Guidance for Candidates with Special Assessment Needs*; this is available from RSPH and RSPH's web site ([www.rsph.org.uk](http://www.rsph.org.uk)).

### **Recommended Qualifications and Experience of Tutors:**

RSPH would expect that tutors have teaching experience and a qualification in a relevant subject area, but recognises that experienced teachers can often compensate for a lack of initial subject knowledge, or experienced practitioners for a lack of teaching experience. For the Level 3 Award in Supervising Food Safety in Catering, RSPH recommends that a small team of tutors is used.

A suitable course team for the RSPH Level 3 Award in Supervising Food Safety in Catering qualification might include:

- Tutors with experience of the management of catering establishments and food hygiene
- Tutors with experience of HACCP
- Tutors with experience of legislation relating to food and food premises
- Tutors with a background in Environmental Health.

## **Progression Opportunities:**

On completion of this qualification learners will be able to gain employment within the catering sector, working in a kitchen environment, café and bar when dealing with and handling food. Candidates should be expected to be able to supervise others in these establishments where necessary/required.

Successful candidates can also progress on to further qualifications, such as:

- RSPH Level 4 Award in Managing Food Safety in Catering
- RSPH Level 4 Award in Food Safety Management for Manufacturing
- RSPH Level 4 Award in HACCP Management for Food Manufacturing
- RSPH Level 4 Award in Nutrition

Centres should be registered with RSPH

Any enquiries about this qualification should be made to:

The Qualifications Department,  
Royal Society for Public Health,  
John Snow House,  
59 Mansell Street  
London E1 8AN  
Tel. 020 7265 7300  
Fax. 020 7265 7301  
Email [rsph@rsph.org.uk](mailto:rsph@rsph.org.uk)