

RSPH Level 3 Food Safety

Course Summary

The broad content of this course ensures supervisors and skilled workers receive a good standard of food hygiene knowledge and training leading to one of the following widely recognised qualifications (RSPH Level 3 Award in Food Safety for Food Manufacturing or RSPH Level 3 Award in Supervising Food Safety & Hygiene – Catering/Retail).

It has been carefully designed to enable potential managers to move towards the Level 4 qualification.

Duration

3 days

Course Structure & Content

Day 1:

- ◆ Introduction to Food Safety
- ◆ Food Safety Hazards
- ◆ Contamination, Cross-contamination and Controls
- ◆ Personal Hygiene
- ◆ Training and Communication

Day 2:

- ◆ Storage and Temperature Control of Food
- ◆ Food Preservation
- ◆ Design and Use of Food Premises and Equipment
- ◆ Pest Management

Day 3:

- ◆ Cleaning and Disinfection
- ◆ Welcome to HACCP
- ◆ Legislation
- ◆ Food Defence
- ◆ Revision and Exam

Course Delivery / Format

Classroom:

Delivered face-to-face at our training centre in Skipton, North Yorkshire UK.

Remote:

Delivered live and online so you'll require a computer and Internet connection

Full details and login information will be provided before the start of the course

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Who Should Attend?

Suitable for manufacturers, caterers and retailers. This course is designed for supervisors and those looking to move into a managerial role in either food manufacturing or catering companies.

Entry Requirements

Completion of the Level 2 Award in Food Safety is recommended, or a basic working knowledge of the food industry would be acceptable.

Learning Outcomes

To achieve this qualification, you must understand food safety hazards, with reference to the risk to food safety from pathogenic microorganisms, contamination and cross-contamination; The consequences for food safety from biological, chemical, physical and allergenic hazards. Understand food safety management procedures, with reference to how food business operators can ensure compliance with food safety legislation; Procedures for the application and supervision of good hygiene practice; Methods and procedures for food safety management. Understand the role of the supervisor, with reference to the responsibility and level of authority of all relevant staff with respect to food handling practices; The requirements for induction and on-going training of staff; The importance of promoting a food safety culture.

Qualification / Assessment

- ◆ RSPH Level 3 Award in Food Safety for Food Manufacturing or RSPH Level 3 Award in Supervising Food Safety & Hygiene for Catering or RSPH Level 3 Award in Food Safety for Retail.
- ◆ 90 minute examination consisting of 45 multiple choice questions at the end of Day 3.
- ◆ Successful candidates will achieve either a Pass or Distinction.

Course Fee

£555 +VAT

Course fees are payable in advance

Your course fee includes:

- ◆ Course binder and notes
- ◆ Textbook: 'Supervising Food Safety (Level 3)'
- ◆ Lunch and refreshments*
- ◆ RSPH examination fee and certificate

**Classroom courses only*

Progression:

RSPH Level 4 Food Safety (Manufacturing/Catering)