

## Level 3 Food Safety and Hygiene

### 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).

This course has been carefully designed to enable potential managers to move towards the Level 4 qualification. This course is suitable for manufacturers, caterers and retailers. Paper 2 of the exam allows you to select questions which are most applicable to your type of business.

### Entry Requirements

This course is designed for anyone responsible for the supervision of food safety within their organisation. Completion of the Level 2 Award Food Safety is recommended, or a basic working knowledge of the food industry would be acceptable.

### Course Structure & Content

#### Section 1: Food Poisoning and Food-Borne Disease

#### Section 2: Hazards

- Physical, Chemical and Microbiological and Allergenic Contamination
- Contamination and Cross Contamination

#### Section 3: Control Measures

- Temperature Control
- Preservation Techniques
- Pest Control

#### Section 4: Supervisory Aspects of Hygiene Practices

- HACCP
- Personal Hygiene
- Hygiene Training
- Design and Maintenance of Premises

#### Section 5: Food Hygiene Legislation

### Assessment

- RSPH Level 3 Award in Food Safety for Food Manufacturing OR RSPH Level 3 Award in Supervising Food Safety & Hygiene (Catering/Retail),
- 90 minute examination consisting of 40 multiple choice questions at the end of Day 3.
- Successful candidates will achieve either a Pass or Distinction.

### Course Fee

See In House Quotation

### Your course fee includes:

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

**Progression:** Level 4 Food Safety and Hygiene (Manufacturing/Catering)