

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

£535 + VAT

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)