

LEVEL 3 AWARD IN SUPERVISING FOOD SAFETY IN CATERING, MANUFACTURING OR RETAIL

Certificated by the Chartered Institute of Environmental Health



Changes in legislation in January 2006 placed greater onus and accountability on anyone in the food business with supervisory responsibility. It is, therefore, vital they are equipped with both the knowledge and confidence to do their job effectively.

OUTLINE SYLLABUS

Part One – Catering, Manufacturing & Retail

- A Introduction to Food Safety
- B Legislation
- C Applying & Monitoring Good Hygiene Practice

Parts Two & Three - Catering

- D Temperature Control
- E Workplace & Equipment Design
- F Waste Disposal, Cleaning & Disinfection
- G Pest Control
- H Personal Hygiene of Staff
- I Contribution to Staff Training
- J Implementation of Food Safety Management Procedures
- K Food Safety Management Tools

Parts Two & Three – Manufacturing

- D Temperature Control
- E Workplace & Equipment Design
- F Waste Disposal, Cleaning & Disinfection
- G Pest Control
- H Personal Hygiene of Staff
- I Contribution to Staff Training
- J Implementation of Food Procedures
- K Food Safety Auditing

Parts Two & Three - Retail

- D Temperature Control
- E Workplace & Equipment Design
- F Waste Disposal, Cleaning & Disinfection
- G Pest Control
- H Contribution to Staff Training
- I Implementation of Food Safety Procedures
- J Food Safety Auditing

Download full CIEH syllabus:

[Level 3 Award in Food Safety for Manufacturing](#)
[Level 3 Award in Food Safety in Catering](#)
[Level 3 Award in Food Safety for Retail](#)

Who should attend?

Anyone working in a supervisory position where food is prepared, cooked & served in a catering or retail outlet or where food is processed or manufactured

Prerequisite

It is recommended that delegates have successfully completed the [Level 2 Award in Food Safety](#)

Duration

3 Days

Assessment Format

Certification is awarded upon successful completion of a multiple-choice test taken at the end of the course

Programme Delivery

- Open Programme
See our [Open Programme Calendar](#)
- In-House
On dates to suit your organisation

What's Next?

Delegates may wish to continue on to:

[Level 3 Award in HACCP](#)
[Level 4 Award in Food Safety Management](#)



Further Information

For further details on this programme or to discuss whether it is suitable for your needs, please contact us on **0870 0660 328** or email training@careerstepsltd.co.uk