



**VERNER WHEELOCK
ASSOCIATES**

RSPH LEVEL 3 AWARD IN SUPERVISING 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 a widely recognised qualification (RSPH or HABC Level 3 Award in Supervising Food Safety). This course has been carefully designed to enable potential managers to move towards the Level 4 qualification. Candidates can choose whether to take an exam focusing on Food Safety for **Manufacturing, Catering or Retailing**.

Entry Requirements

This course is designed for anyone responsible for the supervision of food safety within their organisation. Completion of the Level 2 Award in 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 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

- 90 minute examination consisting of 40 short answer questions (multiple choice).
- Successful candidates will achieve either a Pass or Distinction.

Course fee

£450 + VAT

Your course fee includes:

- Course binder and notes
- Textbook: 'A Supervisor's Handbook of Food Hygiene and Safety'
- Lunch and refreshments
- Use of open learning materials
- RSPH examination fee and certificate

Progression

Next level – **Level 4 Award in Managing Food Safety**

Verner Wheelock Associates Ltd

4, Stable Courtyard, Broughton Hall Business Park, Skipton, North Yorkshire, BD23 3AE

Tel: + 44 (0) 1756 700802 Fax: + 44 (0) 1756 700807 Web: www.vwa.co.uk E-Mail: office@vwa.co.uk

BOOKING FORM

Course Title	RSPH LEVEL 3 AWARD IN SUPERVISING FOOD SAFETY	Code	L3FS
Venue	Skipton	Date(s)	
DELEGATE DETAILS			
Title		Forename	
		Surname	
Position			
Company			
Address			
		Postcode	
Telephone		Fax	
Email		Mobile	
Nature of business			
PAYMENT DETAILS			
(Bookings are made and accepted subject to the terms and conditions below)			
Total Payment <small>(Course Fee + VAT)</small>		Order No.	
Please Invoice for the attention of:			
Invoice Address			
		Postcode	
Shall we send an accommodation guide?	Yes	No	Do you require disabled access?
			Yes
			No
Please specify dietary requirements			

Confirmation will be sent on receipt of this form and course information will follow approximately 2 weeks before the course.

The fee includes:

Course refreshments, lunches, course folders, where applicable exam fees, and open learning materials for use during the course. Overnight accommodation is **NOT** included unless specified.

Conditions of Booking:

Course fees are payable 14 days prior to the course.

Provisional bookings, valid for 5 working days, can be made by telephone or e-mail.

Once the booking form has been received by Verner Wheelock Associates Ltd, you are liable for payment.

If you are unable to attend you may substitute at any time but cancellations cannot normally be made.

See separate Terms & Conditions.

I HAVE READ AND AGREE TO THE CONDITIONS OF BOOKING Please mark X

Authorised signature _____

Name (printed) _____

Position _____

Please note: It may be necessary, for reasons beyond our control, to alter the content, programme or course tutors.

FAX FORM TO +44(0) 1756 700807 E-MAIL FORM TO office@vwa.co.uk

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