

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

Certificated by the Chartered Institute of Environmental Health



- ☐ Gain the knowledge and confidence to take responsibility and accountability for food safety in a food business
- ☐ Implement and supervise a food safety management system
- ☐ Understand the concept of food hazards and the associated risks
- ☐ Deliver Levels 1 and 2 food safety qualifications (with appropriate training qualification)

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?

Managers and supervisors, particularly those who have to develop or monitor HACCP-based food safety management procedures and systems, trainers who wish to deliver levels 1 and 2 food safety qualifications

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