

Level 3 Award in Supervising Food Safety in Catering

About the Course

This qualification is for people working in food businesses at a supervisory level where food is prepared, cooked and served.

It is relevant to all catering operations including – Pubs, hotels, restaurants, travel situations e.g. trains or planes, contract catering, fast food outlets, in hospitals, care and nursing homes, schools, prisons, and the armed forces.

It would also benefit those responsible for quality assurance, raw materials buying, customer complaints investigations or on-the-job training.

The training will include:

- General terminology used when supervising food safety procedures.
- Physical, chemical and microbial contamination of food and the risks it imposes on food safety.
- The role temperature control takes in food safety.
- The importance of good workplace and equipment design to work towards food safety.
- Cleaning and disinfection the importance of supervising high standards of cleanliness and maintenance in a food manufacturing environment.
- Pest control the importance of good pest control practice.
- The need for high levels of Personal hygiene.
- The Supervisor's role in ensuring compliance with the UK/European food safety legislation.
- Principles of HACCP system and how a Supervisor can contribute to the implementation of a food safety management system in a catering environment.
- Tools used to implement food safety management systems such as *Safer Food, Better Business*.
- The importance of good auditing procedures.

The course is delivered by Intrinsic Training Solutions Ltd

- The training time will be a minimum of 18 hours. Typically completed over 3 days.
- Attendees are required to complete some self study.
- Must attend at least 80% of the course to start the test.
- Delivered on your own site or local site at a time to suit you and your organisation.
- Arranged around your organisational production requirements.
- Delivered by a tutor who has extensive experience having worked in the industry.
- Foreign language papers are available with prior notice.
- Oral tests are available. Again with prior notice.
- Multiple choice test paper with 60 questions require 40-50 to be correctly answered.
- Maximum time is 2 hours.
- All successful attendees will receive an individually named accredited certificated from an awarding organisation.

As a result of attending this training programme attendees will be able to be involved in the training activities of the company – employer on-the-job training. Have the knowledge to effectively supervise food handlers encouraging high standards of personal and workplace hygiene. Be able to carry out company hygiene audits effectively. As a supervisor have the knowledge to assist with the hazard analysis system and could be involved with writing or having input into developing hygiene policy or procedures.

For Further Details Please Contact

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<http://www.intrinsictraining.com/trainingcourses.html>