

## **CIEH Level 3 Award in Supervising Food Safety in Catering**

**Length of course: 3 days**

### **Is this the right course for me?**

This course is designed for managers and supervisors in medium to large catering businesses that are accountable within their work area. It is intended to equip a person with adequate knowledge to ensure that their company operates in a hygienic and efficient manner within the Regulations. It is also suitable for anyone who needs a broad understanding of food hygiene as part of their work.

### **Pre-Course Requirements**

There are no formal requirements for learners who want to take this qualification. However, a basic understanding of food safety will be required.

### **What will I learn?**

The qualification covers the following topics:

- Legislation
- Applying and monitoring good hygiene practice
- Temperature control
- Workplace and equipment design
- Waste disposal, cleaning & disinfection
- Pest control
- Personal hygiene of staff
- Contributing to staff training
- Implementation of food safety management procedures
- Food safety management tools

### **How will I learn?**

You will learn by listening to talks, group discussions, course related in-class activities and question and answers.

### **Will I gain a qualification?**

On successful completion of the 60 multiple choice questions you will be awarded Level 3 Supervising Food Safety in Catering.

### **What can I do next?**

*Level 4 Award in Supervising Food Safety in Catering.*

Other course information can be found on [www.careersadvice.direct.gov.uk](http://www.careersadvice.direct.gov.uk) or with a NEXT STEP advisor.

### **What do I need to bring to the classes?**

Pen and paper. All other resources are provided.

**Can I talk to someone about my course before I start it?**

It is usually possible to put you directly in touch with the tutor if a member of the skillscentre:mk team cannot answer your query.