



Level 3 Food Safety Supervision for Manufacturing – Training Course

Highfield Awarding Body for Compliance Accredited Course - UK

COURSE DURATION: 3 Days

TRAINING HOURS: 18 hrs

MINIMUM NO. OF TRAINEES: 15

LANGUAGE : English

COURSE OVERVIEW:

The Level 3 Award in Food Safety Supervision for Manufacturing is aimed at supervisors, team leaders and line managers working in the manufacturing industry.

This includes those working in distribution and storage. The course is predominantly aimed at those already working in manufacturing. Learners gaining this qualification will know and be able to apply the knowledge relating to the supervisor's role at all stages of food production. They will understand the role of the supervisor in food preparation and be able to provide examples of effective supervisory management relating to food production.

COURSE ASSESSMENT:

This qualification is assessed through a 60-question multiple-choice question examination. The duration of the examination is 2 hours. Successful learners must achieve a score of at least 40 out of 60. Learners will achieve a Merit if they achieve 50 out of 60.

Following the assessment, a list of results will be provided to the Centre Contacts stating whether learners have passed or failed. Certificates for successful learners will be dispatched for distribution by the Centre Contacts.

COURSE CONTENTS

- Understand how food business operators can ensure compliance with food safety legislation.
- Understand the application and monitoring of good hygiene practice
- Understand how to implement food safety management procedures
- Understand the role of supervision in food safety management procedures

Course Prerequisites:

- There are no prerequisites for this qualification.
- It is strongly advised that learners already hold the Level 2 Award in Food Safety for Manufacturing, or equivalent.

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3 Days 18 Hours

