





CIEH Registered Centre

Level 3 Award in Supervising Food Safety in Catering (QCF)

Who should attend?

Suitable for manager's and supervisors in catering, providing the candidate with knowledge and confidence to deliver their job effectively. Particularly relevant for those who have to develop or monitor HACCP based food safety management procedures and systems.

Overview and benefits

- Enables employees to implement and supervise a food safety management system
- Develops understanding of:
 - conducting food safety procedures
 - supervising others to maintain safety standards
 - safe receipt and storage of food
 - safe preparation, cooking, holding and serving of food

Course content

- Legislation
- Supervisory management
- Temperature control (chilling, cooking)
- Cleaning, disinfection and sterilising procedures
- Contamination control
- Applying and monitoring good hygiene practices
- Implementing good food safety procedures
- Contributing to the safety training of others

Course objectives

- Understand the terminology with respect to supervising food safety
- The techniques involved in controlling and monitoring food safety
- The concept of food hazards and the risks associated with them
- ❖ Understand that certain micro-organisms have the potential to cause harm
- The role temperature plays in the control of food safety
- The importance of supervising high standards of cleanliness in the food premises

Outcomes

Managers and supervisors who have responsibilities for managing food safety procedures will have the confidence and expertise to deliver quality food safely to customers.

Prerequisites

It is recommended that candidates have some basic food safety knowledge, preferably foundation/level 2 food safety qualification achieved in the past 3 years.

Further information

Awarding body: CIEH or HABC Course duration: 3 days

Assessment method: 60 multiple choice - Pass req. 40+/credit 50+ correct

Foreign language examination papers and materials available upon request Refreshment of this course is recommended every 3 years