

# CIEH Level 3 Award in Food Safety

- Level 3 Award in Supervising Food Safety in Catering
- Level 3 Award in Food Safety Supervision for Manufacturing
- Level 3 Award in Food Safety Supervision for Retail

## Overview

Changes in legislation effective from January 2006 have placed greater onus and accountability on anyone in the food business with supervisory responsibility. It is therefore vital they are equipped with both the knowledge and confidence to do their job effectively.

## Course Content

- legislation
- supervisory management
- temperature control (chilling, cooking)
- cleaning
- contamination control
- applying and monitoring good hygiene practices
- implementing good food safety management procedures

## Who Should Attend

This course is designed for those either currently supervising food safety or working towards supervision in medium and large food businesses. This particular level of training is particularly relevant to those who are responsible for food safety inductions, monitoring and training.

## Prerequisites

Recommended understanding and knowledge of basic food hygiene, ideally the CIEH Level 2 Award in Food Safety taken within the last three years.

## Duration

20 hours

## Assessment

Multiple choice question paper.

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