



## Level 3 Award in Food Safety in Manufacturing Course Fact Sheet

01452 502113  
[www.envesca.co.uk](http://www.envesca.co.uk)

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## The Content

- Food safety law and regulations in food manufacturing businesses.
- The role and powers of enforcement officers in respect to food safety.
- The consequences of non-compliance with food safety legislation.
- The role of the supervisor in the investigation of food poisoning.
- The different responsibilities of employers and employees.
- The concept of due diligence and how to prove it.
- The economic impact of both good and bad food safety practice on businesses, employees and customers.
- Microbiology and the factors, which cause the multiplication of food poisoning bacteria.
- The effects of food-borne illnesses.
- Types of food contamination and how to prevent it from happening in all stages of the manufacturing process.
- The role of the supervisor in ensuring good personal hygiene practices.
- The importance of good food storage and stock control.
- Correct temperature controls including checking, verifying and recording.
- The principles of food preservation and the different methods.
- Design and construction of food premises and equipment.
- The different methods of cleaning and disinfection.
- Cleaning records and managing cleaning schedules.
- Controlling internal and external waste effectively.
- Identifying pests and the methods that can be used to control them.
- Regulations regarding training and the need for good communications and record keeping.

## Course Aim

# Level 3 Award in Food Safety in Manufacturing

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## The Content Continued

- The seven principles of the HACCP system.
- Implementing and managing a food safety management system.
- The importance of audits in a food manufacturing environment.
- The role of the supervisor in the auditing and inspection process.

The aim of the course is to provide your supervisors and managers with a comprehensive understanding of food safety within a food manufacturing environment. It will help them to examine everyone's different roles in establishing and maintaining high standards within their workplace.

The course is designed to provide your employees with a detailed knowledge of food safety principles and practice through identifying potential hazards. In gaining this knowledge, supervisors and food managers will be able to develop and implement food safety systems appropriate to their workplace.

## Who Should Attend

This in-depth course is intended principally for those employees who are responsible for managing people and is ideal for anyone who has a responsibility for your HACCP system.

In addition, if you require supervisors or managers to teach basic food safety skills to other members of your team, providing they have the suitable experience and a teaching qualification such as the Level 3 Award in Delivery Training or the Level 3 Award in Education and Training, this course enables them to deliver in-house training.

## Accredited By

This course is accredited by Highfield Qualifications and sits on the Regulated Qualifications Framework (RQF).

**This course is also available as a non-accredited option.**

## Entry Requirements

It is recommended that candidates have a basic understanding of food safety prior to attending this course, ideally the Level 2 Award in Food Safety in Manufacturing qualification.

It is also recommended that candidates have a minimum of Level 2 in English and Maths or equivalent to undertake this qualification. Candidates should be aged 14 or above.

## Course Length

Three days

## Delivery Methods

- In-House
- Public Courses Via Zoom
- eLearning
- Blended Learning

## The Benefits

## Level 3 Award in Food Safety in Manufacturing

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By attending the course, your employees will have the skills and confidence to manage food safety within your food manufacturing business.

Through the provision of information, instruction and on-the-job training your supervisors and managers will ensure their team are able to identify, prevent and control any potential food safety hazards within your business.

Your employees will be able to communicate their knowledge to everyone in their team, ensuring that they take appropriate corrective action where necessary.

On returning to the workplace, they will understand the importance of training staff in good food hygiene practices. They will be able to take responsibility for, and effectively manage, all aspects of food safety within your business.

You will be able to demonstrate compliance with legislation and prove due diligence through training records and certificates. In addition, you, your business, your employees and your customers will be protected.

### Assessment Method

Candidates will be assessed by a multiple choice examination, where they must answer at least 30 out of 45 questions correctly; 36 or more correct answers will achieve a distinction pass.

For Zoom courses the examination is conducted online using Highfield's Qualify at Home Remote Invigilation Service.

The examination will take 90 minutes to complete and successful completion will result in a Highfield Level 3 Award in Food Safety in Manufacturing certificate.

### What Is Included

- Training in a friendly and relaxed learning environment
- Envesca's proven track record of fantastic results
- Knowledge and guidance from experienced time-served trainers
- Course Materials
- All examination fees plus certification costs
- The protection of Envesca's genuine "no risk" guarantee
- Excellent after care from a supportive team

### OFQUAL Accredited

Yes 603/4944/X

### RQF

Yes T/617/7268 (3 Credits)

### Refresher Recommendation

It is recommended that all candidates who achieve the Level 3 Award in Food Safety in Manufacturing refresh their qualification every three years.

## Suggested Progression

On successful completion of this qualification, candidates may wish to continue their development by completing one of the following qualifications:

- Level 3 Award in HACCP in Manufacturing
- Level 4 Award in Food Safety in Manufacturing

## Rave Reviews

“I have just completed the Level 3 Food Safety training and the Level 3 Effective Auditing and Inspection Skills course with Envesca Ltd. This was an online course via Zoom with a Procter exam (Ofqual qualification). This company will go the extra mile and will help and support you at every level. They are down to earth, approachable and genuinely care about your success. I would highly recommend them to any one and will continue to utilise the fabulous courses they have on offer. Well done and so glad I've found you guys.”

**Tejal Chauha | Technical Manager  
Spice n Tice**

“The course was energetic, informative and enjoyable. It was good to reinforce my knowledge and understanding of microbiology and I found the section on improving verification methods very interesting and feel I could implement some of these ideas when I return to work.”

**Oliver Griffiths  
Dairy Crest Ltd**

## Our Promise

**"To make every Envesca Experience Outstanding"**

## Our Range of Services



Management



CIEH eLearning



Early Bird Discount



Social Care



First Aid



Customer Service



Food Safety



Health & Safety



Group Discount



Fire Safety



Environmental



Train the Trainer

**Training - Consulting - Supporting**