



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

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Level 3 Award in Food Safety in Manufacturing Refresher

Course Aim

This one day food safety refresher course ensures your employees are up to date on any changes in legislation and practice since achieving the three day Level 3 Award in Food Safety in Manufacturing qualification.

Who Should Attend

This course is ideal for any employees who have previously achieved the Level 3 Award in in Food Safety in Manufacturing certificate.

They will be reminded of their supervisory duties and responsibilities towards maintaining an effective food safety culture within your food manufacturing business.

Course Length

One day

Entry Requirements

Candidates must provide evidence of having previously undertaken and passed a Level 3 Award in Food Safety in Manufacturing which has been awarded by any QCA/Ofqual accredited awarding body.

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.

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.

The Content

- Food safety legislation, enforcement and penalties.
- Recent changes in food safety law and regulations.
- 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 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 and methods.
- The principles of food preservation.
- Design and construction of food premises and equipment.
- Procedures for 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.
- Managing a food safety management system
- The importance of audits in a food manufacturing environment.
- Monitoring and recording food safety procedures.
- The role of the supervisor in the auditing and inspection process.
- Evaluating food safety controls and procedures.

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The Benefits

By attending the course, your employees will be reminded of the importance of managing effective food safety systems within your business. They will also be aware of any changes in food safety legislation and best practice.

They will have reviewed how they provide information, instruction and on-the-job training to their team and how to identify, prevent and control any potential food safety hazards within your food manufacturing business.

On returning to the workplace, they will be reminded of the importance of training staff in good food hygiene practices. Their renewed confidence and skills will enable them to continue 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.

OFQUAL Accredited Yes 603/4944/X

RQF Yes T/617/7268

Assessment Method

Assessment is by a multiple choice examination, where the candidate 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 Refresher certificate.

Rave Reviews

"I recently carried out my Level 3 Food Safety Refresher, and was impressed with the content and how it was presented. Must thank Mel for the professional but relaxed and interactive way she presented the course content and involved all those who participated throughout the day, most refreshing approach, not bombarded by power point presentations as a stand-alone method of training but as previously stated the interactive way she conducted the course kept you interested and motivated for the length of the course. Thank you Envesca for an enjoyable course."

Jason Lawrence | Team Manager
Unilever UK Ltd

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

Refresher Recommendation

It is recommended that all candidates who have taken the Level 3 Award in Food Safety in Manufacturing take this short refresher course alternating with the full three day course every three years.

Delivery Methods

- In-House
- Public Courses Via Zoom

Suggested Progression

Level 4 Award in Food Safety in Manufacturing

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