



Level 3 Award in Food Safety in Retail Course Fact Sheet

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Level 3 Award in Food Safety in Retail

Course Aim

The aim of the course is to provide your supervisors and managers with a comprehensive understanding of food safety in a retail 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 to food safety. 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.

For those who own or manage a small retail business, this course will help them to understand the Safer Food Better Business Pack provided by the Foods Standards Agency (FSA).

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 Delivering 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.

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 economical impact of both good and bad food safety practice on businesses, employees and customers.
- The effects of food-borne illnesses.
- 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.

The Content Continued

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

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 Retail 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

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 Retail certificate.

The Benefits

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

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.

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

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Delivery Methods

- In-House
- Public Courses Via Zoom

OFQUAL Accredited

Yes 603/4945/1

RQF

Yes A/617/7269 (3 Credits)

Refresher Recommendation

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

Suggested Progression

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

- Level 4 Award in Food Safety in Manufacturing
- Level 4 Award in Food Safety in Catering

Rave Reviews

“A very useful, fun and interactive course. The course has given me the confidence and knowledge I need to be able to effectively train and supervise my staff on a daily basis. It has also highlighted that I need to review our HACCP more regularly to ensure that all due diligence is completed. I would definitely recommend this course to others.”

Emma Collyer-Page
Gloucester Services

“A great course, I learnt a lot. The section on bacteria was very interesting and I learnt a lot about HACCP. I will recommend the course to others and when I return to work I will see if there are any other staff that need to attend this course. Thank you.”

Daniel Tompkin
Huffkins

Our Promise

"To make every Envesca Experience Outstanding"

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Food Safety



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