LEVEL 3 FOOD SAFETY IN CATERING

FACT SHEET

HIGHFIELD ELEARNING

- Quick and Easy
- Flexible and Accessible
- Saves Time and Money
- Audited and Approved
- Accredited Option
- Bite-Size Sessions
- No Social Distancing

KEY DETAILS AT A GLANCE

Duration	**9 - 14 hours**
Audience	**New starters, chefs, supervisors and managers.**
Prerequisites	**No prior knowledge needed**
Certificated	**Yes - Highfield Completion Certificate**
Compatibility	**Laptop/Desktop PC** Internet Explorer 11 Microsoft Edge Google Chrome Mozilla Firefox **Apple iMacs/Macbooks** Safari Google Chrome Mozilla Firefox **iPads** Safari Google Chrome for Tablets **Android/Windows based tablets** Internet Explorer 11 Google Chrome for Tablets Mozilla Firefox Microsoft Edge

NOTE: Enabling JavaScript and a stable broadband connection are required.

ABOUT THE COURSE

This course is ideal for anyone operating in a supervisory role and provides more advanced knowledge and understanding of the subject.

Although it does not provide a qualification itself, the training meets all legal requirements and offers full compliance for supervisors and managers. Along with its supporting PDF handbook, this course provides the knowledge and understanding required to go on to achieve any Level 3 Food Safety (RQF) qualification, using Highfield's Qualify at Home Remote Invigilation Service.

AREAS COVERED

The modules included in this course cover the key syllabus of Level 3 Food Safety qualifications. These modules include:

- Introduction to food safety
- Microbiological
- Food poisoning
- Contamination hazards and controls
- Personal hygiene
- Design of food premises and equipment
- Pest control
- Cleaning and disinfection
- HACCP
- Control measures
- Supervisory management
- Food safety enforcement

ASSESSMENT AND CERTIFICATION

Candidates will be assessed by a series of multiple-choice questions upon the completion of each of the modules. Subject to satisfactory completion, candidates are given access to an electronic Highfield quality endorsed certificate of completion (in PDF format), which they are able to print.

WHAT NEXT?

If you'd like to purchase this eLearning course, call us on:

01452 502113

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