

# Kitchen Safety Training

Training Solutions



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*Professional eLearning & Workforce Development*



# Contents

<b>Achieving Food Hygiene Rating Level 5 .....</b>	<b>3</b>
<b>Alcohol Personal Licence Holder .....</b>	<b>5</b>
<b>Allergen Awareness .....</b>	<b>7</b>
<b>Introduction to HACCP Level 2 .....</b>	<b>9</b>
<b>Level 1 Food Safety – Catering .....</b>	<b>10</b>
<b>Level 1 Food Safety – Manufacturing .....</b>	<b>12</b>
<b>Level 1 Food Safety – Retail .....</b>	<b>14</b>
<b>Level 2 Food Safety – Catering .....</b>	<b>16</b>
<b>Level 2 Food Safety – Manufacturing .....</b>	<b>17</b>
<b>Level 2 Food Safety – Retail .....</b>	<b>18</b>
<b>Licensed Premises Staff Training .....</b>	<b>19</b>
<b>Supervising Food Safety – Level 3 .....</b>	<b>21</b>



## Achieving Food Hygiene Rating Level 5

*CPD, IIRSM, Institute of Hospitality & IOSH Approved*

In December 2008 the Food Standards Agency agreed a National Food Hygiene Rating Scheme. It is now running in all areas of Wales, Northern Ireland and in 99% of England.

In practice the rating scheme is designed to ensure that businesses that are broadly compliant with food law and are managing food safety risks will receive a rating of three ... and those who are managing the risk well will receive a rating of four or five. However, significant lapses in any of the scoring criteria can also have a significant effect on the rating.

This course is intended to give you an overview of how the National Food Hygiene Rating Scheme works, what the scoring criteria are and how these are assessed by the inspectors, the appeals process, the Safer Food Better Business management system, E-Coli and concludes with some practical advice for ensuring your premises gets the best score possible.

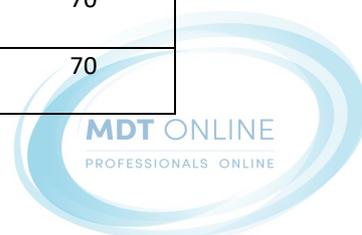
While taking this course should prepare you well to be able to achieve the higher food hygiene ratings this course does not guarantee a 5 rating and that we accept no liability for lower ratings being given.

### Learning Objectives

*By the end of this course, you will be able to:*

- Identify Food Hygiene ratings and understand what they mean.
- Define the scoring criteria and how decisions on the final score are made.
- State how scores can be appealed.
- Understand how to apply Safer Food, Better Business to ensure compliance with legal obligations.
- Recognise the contents of good Hygiene and cleaning structures for your business.

Course	Module Number	Module Name	Pass % Required
Achieving Food Hygiene Rating Level 5	1	Food Hygiene Ratings – An Introduction	70
Achieving Food Hygiene Rating Level 5	2	Scoring Criteria	70
Achieving Food Hygiene Rating Level 5	3	Appeals	70
Achieving Food Hygiene Rating Level 5	4	Safer Food Better Business (SFBB)	70
Achieving Food Hygiene Rating Level 5	5	E.Coli	70
Achieving Food Hygiene Rating Level 5	6	Good Hygiene Structure and Cleaning	70
Achieving Food Hygiene Rating Level 5	7	Final Assessment	70



**Recommended System Requirements**

- Browser: Up to date web browser
- Video: Up to date video drivers
- Memory: 1Gb+ RAM
- Download Speed: Broadband (3Mb+)

**Duration:** 50 minutes *(Note: This is based on the amount of video content shown and is rounded off. It does not account in any way for loading time or thinking time on the questions).*



## Alcohol Personal Licence Holder

*CPD, Laser awards & Institute of Hospitality Approved*

### Course Description

The alcohol licensing laws of the United Kingdom regulate the sale and consumption of alcohol. Any organisation, business or individual who wishes to sell alcohol must have a licence. This is obtained from a Licensing Authority.

This course starts with an overview of UK alcohol licensing laws and the importance of promoting the four key licensing objectives.

The three main types of licence are covered, including applications, conditions, representations, and reviews.

You'll learn about the legal duties of personal licence holders, and how to deal with Licensing Authorities, along with information relating to objections, fees and hearings.

The course will also discuss issues surrounding Temporary Event Notices, and mandatory conditions, which are compulsory for all licensed premises.

It'll also look in detail at the major issue of age verification - and you'll learn about the licensing laws and best practices as they apply to children and under 18s.

Finally, it outlines the responsibilities involved in alcohol retailing including drinking guidelines and how to avoid and reduce conflict.

### Learning Objectives

By the end of this course, you will be able to:

- Understand the legislation and licences involved and their legal implications.
- Identify the different roles in the work place and their legal responsibilities.
- Apply to authorities through understanding the application process and the ability to alter or vary a licence.
- Understand the mandatory conditions that arise from a licence.
- State the authorities that are involved and the powers they gain from legislation.
- Define the types of businesses selling alcohol and their responsibilities to the public.
- Understand the legal implications in regards to children and those under 18.

### Target Audience

Anyone working in, or wanting a career in the hospitality industry who wants to open up promotion opportunities or to move into a role that requires a personal licence.

### Advantages

Online training is flexible, efficient and cost-effective, so candidates can progress through the modules at their own pace, in their own time, making it easy to fit the training around their work and personal life.

### Further Progression

Other courses that would be useful for candidates taking this one include; Drug Awareness, Conflict Management and Leadership skills.



Course	Module Number	Module Name	Pass % Required
Alcohol Personal Licence Holder	1	Introduction	70
Alcohol Personal Licence Holder	2	Premises Licences	70
Alcohol Personal Licence Holder	3	Personal Licences and Club Premises Certificates	70
Alcohol Personal Licence Holder	4	Dealing With Licensing Authorities	70
Alcohol Personal Licence Holder	5	Types of Businesses Selling Alcohol	70
Alcohol Personal Licence Holder	6	Representations and Mandatory Conditions	70
Alcohol Personal Licence Holder	7	Licensing Authority Powers	70
Alcohol Personal Licence Holder	8	Children and Under 18s	70
Alcohol Personal Licence Holder	9	Responsibility in Alcohol Retailing	70

#### Recommended System Requirements

- Browser: Up to date web browser
- Video: Up to date video drivers
- Memory: 1Gb+ RAM
- Download Speed: Broadband (3Mb+)

**Duration:** 90 minutes (*Note: This is based on the amount of video content shown and is rounded off. It does not account in any way for loading time or thinking time on the questions.*)



# Allergen Awareness

*CPD, IIRSM, Gatehouse Awards & Institute of Hospitality Approved*

## Course Description

Allergies occur when the body's immune system reacts to a usually harmless substance as though it is harmful. Why this happens, isn't clear. However, most sufferers come from families that have a history of allergies, or related problems. Every year, the number of people with allergies is increasing so having an awareness of potential allergens and why they can be harmful is becoming more important, particularly if you work in the service industry.

This course covers general allergies, food allergies and food intolerances and explain the differences between them. It covers the 14 allergens controlled by legislation along with food additives and how they can trigger allergic reactions. It takes a detailed look at the symptoms of food allergies and takes in the wider picture discussing the current theories of why rates are increasing. It then finishes off by covering practical steps that can be taken to reduce the risk from allergens and also what steps can be taken both internally and externally to monitor the control measures.

## Target Audience

This course is aimed at anyone working within the food industry and can be sold to individuals or pitched to businesses who might want to put all of their staff through the training.

## Advantages

Allergic reactions can have serious consequences so knowing which substances can cause them and how to avoid cross contamination is vital to anyone working in the food industry

CPD approval means that this course can be used by those that need to prove they are continually developing themselves.

Online training is flexible, efficient and cost effective meaning the candidate can progress through the modules at their own pace and in their own time, so they can fit the training in around their work and personal life

## Further Progression

Our Food Safety level 2 courses go hand in hand with Allergen Awareness as they provide detailed information on food safety and hygiene practices. They are industry specific so more relevant than generic courses and should be completed by anyone who is handling food.

For supervisors and managers in the food industry our Introduction to HACCP Level 2 course provides an in depth introduction to Hazard Analysis and managing critical control points so that food remains safe for consumption from farm to fork.

As with many of our Health and Safety courses if candidates are undertaking this training it is likely that other subjects such as Fire Safety or Slips Trips and Falls will also be relevant to them.



Course	Module Number	Module Name	Pass % Required
Allergen Awareness	1	Food Intolerance and Allergens: the Basics	70
Allergen Awareness	2	Food Intolerances - Causes and Symptoms	70
Allergen Awareness	3	Allergies - Causes and Symptoms	70
Allergen Awareness	4	Allergen Facts	70
Allergen Awareness	5	Food Allergens and the Law	70
Allergen Awareness	6	Food Allergens - Practical Steps	70
Allergen Awareness	7	Allergen Information for Consumers	70
Allergen Awareness	8	Internal Monitoring and Review	70
Allergen Awareness	9	External Monitoring and Review	70

#### Recommended System Requirements

- Browser: Up to date web browser
- Video: Up to date video drivers
- Memory: 1Gb+ RAM
- Download Speed: Broadband (3Mb+)

**Duration:** 100 minutes (*Note: This is based on the amount of video content shown and is rounded off. It does not account in any way for loading time or thinking time on the questions.*)



## Introduction to HACCP Level 2

*CPD, IIRSM, Gatehouse Awards & Institute of Hospitality Approved*

HACCP stands for Hazard Analysis and Critical Control Point. It is an internationally recognised food safety management system that is used to identify, evaluate and control hazards which are significant for food safety.

Rather than being a reactive system, HACCP is pro-active. The focus is on prevention of hazards rather than relying mainly on end-product testing.

This course will start by covering some of the key terms you will need to understand before moving on to identifying critical control points and analysing some of the key hazards. It'll show you how to determine control points and how to avoid cross-contamination in the food chain. It will also cover some of the control measures that can be taken along with how to address a problem if a critical limit is breached.

Towards the end of the course all this will be brought together by taking you step by step through the implementation of HACCP and see how the 7 principles of HACCP are integrated into the whole process.

Course	Module Number	Module Name	Pass % Required
Introduction to HACCP Level 2	1	Key Definitions	70
Introduction to HACCP Level 2	2	Microbiological Hazards and Controls	70
Introduction to HACCP Level 2	3	Chemical Hazards and Controls	70
Introduction to HACCP Level 2	4	Allergens and Avoiding Cross-Contamination	70
Introduction to HACCP Level 2	5	Physical Hazards and Controls	70
Introduction to HACCP Level 2	6	Prerequisite Programmes	70
Introduction to HACCP Level 2	7	Implementation of HACCP	70
Introduction to HACCP Level 2	8	The 7 Principles of Hazard Control in Practice	70

### Recommended System Requirements

- Browser: Up to date web browser
- Video: Up to date video drivers
- Memory: 1Gb+ RAM
- Download Speed: Broadband (3Mb+)

**Duration:** 80 minutes (*Note: This is based on the amount of video content shown and is rounded off. It does not account in any way for loading time or thinking time on the questions.*)



## Level 1 Food Safety – Catering

*CPD, IIRSM, Gatehouse Awards, Institute of Hospitality & IOSH Approved*

Food Handlers and their employers have a legal duty to manage Food Safety. These obligations are set out by a number of EU and UK Laws. These Laws state that food handlers must make sure that food which is prepared, cooked, served or sold, is safe for human consumption. Failing to follow food safety standards can cause food to become contaminated with potentially fatal consequences.

Training your employees with our online system will go a long way to give them greater awareness of the dangers that poor food safety standards pose, as well as covering how food safety risks actually arise and how to control and prevent them.

The Level 1 Awards in Food Safety provide an ideal solution to staff induction training including:

- New employees with minimal or no prior food safety knowledge;
- Employees handling low-risk or wrapped foods (category A);
- Front of house employees, such as waiting or check out staff;
- Back of house employees, such as kitchen porters or warehouse staff.

*Please note that this course is level 1 in terms of the subject knowledge level of the content presented and the course does not lead to a formal level 1 qualification.*

### Learning Objectives

By the end of this course, you will be able to:

- Identify the key legislation involved with food safety and its application to the workplace.
- Recognise hazards that can occur during delivery through to service of food and how to contain them.
- Understand the nature of microorganisms and their link for food borne illnesses and food poisoning.
- State the safety procedures and how they assist with controlling risk in the catering environment.
- Demonstrate understanding of the importance of effective pest control.

Course	Module Number	Module Name	Pass % Required
Level 1 Food Safety - Catering	1	Food Safety Legislation	75
Level 1 Food Safety - Catering	2	Hazards from Delivery to Service	75
Level 1 Food Safety - Catering	3	Risk Control (Prevention of Contamination)	75
Level 1 Food Safety - Catering	4	Pests, Premises and People	75
Level 1 Food Safety - Catering	5	Final Assessment	70



**Recommended System Requirements**

- Browser: Up to date web browser
- Video: Up to date video drivers
- Memory: 1Gb+ RAM
- Download Speed: Broadband (3Mb+)

**Duration:** 50 minutes *(Note: This is based on the amount of video content shown and is rounded off. It does not account in any way for loading time or thinking time on the questions).*



## Level 1 Food Safety – Manufacturing

*CPD, IIRSM, Gatehouse Awards, Institute of Hospitality & IOSH Approved*

Food Handlers and their employers have a legal duty to manage Food Safety. These obligations are set out by a number of EU and UK Laws. These Laws state that food handlers must make sure that food which is prepared, cooked, served or sold, is safe for human consumption. Failing to follow food safety standards can cause food to become contaminated with potentially fatal consequences.

Training your employees with our online system will go a long way to give them greater awareness of the dangers that poor food safety standards pose, as well as covering how food safety risks actually arise and how to control and prevent them.

The Level 1 Awards in Food Safety provide an ideal solution to staff induction training including:

- New employees with minimal or no prior food safety knowledge;
- Employees handling low-risk or wrapped foods (category A);
- Front of house employees, such as waiting or check out staff;
- Back of house employees, such as kitchen porters or warehouse staff.

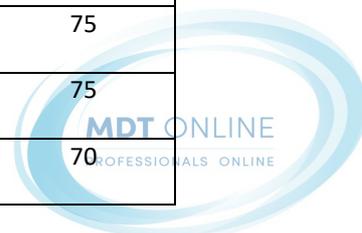
*Please note that this course is level 1 in terms of the subject knowledge level of the content presented and the course does not lead to a formal level 1 qualification.*

### Learning Objectives

By the end of this course, you will be able to:

- Identify the key legislation involved with food safety and its application to the food manufacturing workplace.
- Recognise hazards that can occur during delivery through to service of food and how to contain them.
- Understand the nature of micro-organisms and their link for food borne illnesses and food poisoning.
- State the safety procedures and how they assist with controlling risk in the work environment.
- Demonstrate understanding of the importance of effective pest control.

Course	Module Number	Module Name	Pass % Required
Level 1 Food Safety - Manufacturing	1	Food Safety Legislation	75
Level 1 Food Safety - Manufacturing	2	Hazards from Delivery to Service	75
Level 1 Food Safety - Manufacturing	3	Risk Control (Prevention of Contamination)	75
Level 1 Food Safety - Manufacturing	4	Pests, Premises and People	75
Level 1 Food Safety - Manufacturing	5	Final Assessment	70



**Recommended System Requirements**

- Browser: Up to date web browser
- Video: Up to date video drivers
- Memory: 1Gb+ RAM
- Download Speed: Broadband (3Mb+)

**Duration:** 50 minutes (*Note: This is based on the amount of video content shown and is rounded off. It does not account in any way for loading time or thinking time on the questions.*)



## Level 1 Food Safety – Retail

*CPD, IIRSM, Gatehouse Awards, Institute of Hospitality & IOSH Approved*

Food Handlers and their employers have a legal duty to manage Food Safety. These obligations are set out by a number of EU and UK Laws. These Laws state that food handlers must make sure that food which is prepared, cooked, served or sold, is safe for human consumption. Failing to follow food safety standards can cause food to become contaminated with potentially fatal consequences.

Training your employees with our online system will go a long way to give them greater awareness of the dangers that poor food safety standards pose, as well as covering how food safety risks actually arise and how to control and prevent them.

The Level 1 Awards in Food Safety provide an ideal solution to staff induction training including:

- New employees with minimal or no prior food safety knowledge;
- Employees handling low-risk or wrapped foods (category A);
- Front of house employees, such as waiting or check out staff;
- Back of house employees, such as kitchen porters or warehouse staff.

*Please note that this course is level 1 in terms of the subject knowledge level of the content presented and the course does not lead to a formal level 1 qualification.*

### Learning Objectives

By the end of this course, you will be able to:

- Identify the key legislation involved with food safety and its application to the retail environment.
- Recognise hazards that can occur during delivery through to service of food and how to contain them.
- Understand the nature of microorganisms and their link for food borne illnesses and food poisoning.
- State the safety procedures and how they assist with controlling risk in the work environment.
- Demonstrate understanding of the importance of effective pest control.

Course	Module Number	Module Name	Pass % Required
Level 1 Food Safety - Retail	1	Food Safety Legislation	75
Level 1 Food Safety - Retail	2	Hazards from Delivery to Service	75
Level 1 Food Safety - Retail	3	Risk Control (Prevention of Contamination)	75
Level 1 Food Safety - Retail	4	Pests, Premises and People	75
Level 1 Food Safety - Retail	5	Final Assessment	70



**Recommended System Requirements**

- Browser: Up to date web browser
- Video: Up to date video drivers
- Memory: 1Gb+ RAM
- Download Speed: Broadband (3Mb+)

**Duration:** 50 minutes *(Note: This is based on the amount of video content shown and is rounded off. It does not account in any way for loading time or thinking time on the questions).*



## Level 2 Food Safety – Catering

*CPD, IIRSM, Gatehouse Awards & Institute of Hospitality Approved*

Food Handlers and their employers have a legal duty to manage Food Safety. These obligations are set out by a number of EU and UK Laws. These Laws state that food handlers must make sure that food which is prepared, cooked, served or sold, is safe for human consumption. Failing to follow food safety standards can cause food to become contaminated with potentially fatal consequences.

Training your employees with our online system will go a long way to give them greater awareness of the dangers that poor food safety standards pose, as well as covering how food safety risks actually arise and how to control and prevent them.

Level 2 Awards in Food Safety are suited for anyone working in a catering, manufacturing or retail setting where food is prepared, cooked and handled.

Typical environments may include:

- Pubs, hotels, restaurants;
- Supermarkets and retail environments;
- Food and drink manufacturers;
- Hospitals;
- Care homes;
- Schools;

Course	Module Number	Module Name	Pass % Required
Level 2 Food Safety - Catering	1	Food Safety Legislation	75
Level 2 Food Safety - Catering	2	Hazards from Delivery to Service	75
Level 2 Food Safety - Catering	3	Risk Control (Prevention of Contamination)	75
Level 2 Food Safety - Catering	4	Pests, Premises and People	75

### Recommended System Requirements

- Browser: Up to date web browser
- Video: Up to date video drivers
- Memory: 1Gb+ RAM
- Download Speed: Broadband (3Mb+)

**Duration:** 75 minutes *(Note: This is based on the amount of video content shown and is rounded off. It does not account in any way for loading time or thinking time on the questions).*



## Level 2 Food Safety – Manufacturing

*CPD, IIRSM, Gatehouse Awards & Institute of Hospitality Approved*

Food Handlers and their employers have a legal duty to manage Food Safety. These obligations are set out by a number of EU and UK Laws. These Laws state that food handlers must make sure that food which is prepared, cooked, served or sold, is safe for human consumption. Failing to follow food safety standards can cause food to become contaminated with potentially fatal consequences.

Training your employees with our online system will go a long way to give them greater awareness of the dangers that poor food safety standards pose, as well as covering how food safety risks actually arise and how to control and prevent them.

Level 2 Awards in Food Safety are suited for anyone working in a catering, manufacturing or retail setting where food is prepared, cooked and handled.

Typical environments may include:

- Pubs, hotels, restaurants;
- Supermarkets and retail environments;
- Food and drink manufacturers;
- Hospitals;
- Care homes;
- Schools;

Course	Module Number	Module Name	Pass % Required
Level 2 Food Safety - Manufacturing	1	Food Safety Legislation	75
Level 2 Food Safety - Manufacturing	2	Hazards from Delivery to Service	75
Level 2 Food Safety - Manufacturing	3	Risk Control (Prevention of Contamination)	75
Level 2 Food Safety - Manufacturing	4	Pests, Premises and People	75

### Recommended System Requirements

- Browser: Up to date web browser
- Video: Up to date video drivers
- Memory: 1Gb+ RAM
- Download Speed: Broadband (3Mb+)

**Duration:** 75 minutes (*Note: This is based on the amount of video content shown and is rounded off. It does not account in any way for loading time or thinking time on the questions.*)



## Level 2 Food Safety – Retail

*CPD, IIRSM, Gatehouse Awards & Institute of Hospitality Approved*

Food Handlers and their employers have a legal duty to manage Food Safety. These obligations are set out by a number of EU and UK Laws. These Laws state that food handlers must make sure that food which is prepared, cooked, served or sold, is safe for human consumption. Failing to follow food safety standards can cause food to become contaminated with potentially fatal consequences.

Training your employees with our online system will go a long way to give them greater awareness of the dangers that poor food safety standards pose, as well as covering how food safety risks actually arise and how to control and prevent them.

Level 2 Awards in Food Safety are suited for anyone working in a catering, manufacturing or retail setting where food is prepared, cooked and handled.

Typical environments may include:

- Pubs, hotels, restaurants;
- Supermarkets and retail environments;
- Food and drink manufacturers;
- Hospitals;
- Care homes;
- Schools;

Course	Module Number	Module Name	Pass % Required
Level 2 Food Safety - Retail	1	Food Safety Legislation	75
Level 2 Food Safety - Retail	2	Hazards from Delivery to Service	75
Level 2 Food Safety - Retail	3	Risk Control (Prevention of Contamination)	75
Level 2 Food Safety - Retail	4	Pests, Premises and People	75

### Recommended System Requirements

- Browser: Up to date web browser
- Video: Up to date video drivers
- Memory: 1Gb+ RAM
- Download Speed: Broadband (3Mb+)

**Duration:** 75 minutes (*Note: This is based on the amount of video content shown and is rounded off. It does not account in any way for loading time or thinking time on the questions.*)



## Licensed Premises Staff Training

*CPD & Institute of Hospitality Approved*

### Course Description

The alcohol licensing laws of the United Kingdom regulate the sale and consumption of alcohol. It is important for anyone working in licensed premises to have a basic understanding of these laws and how they apply to them.

This course starts with an overview of UK alcohol licensing laws and the importance of the four key licensing objectives.

The course will also discuss mandatory conditions, which are compulsory for all licensed premises and looks in detail at the major issue of age verification.

Finally, it outlines the responsibilities involved in alcohol retailing including drinking guidelines and how to avoid and reduce conflict.

### Learning Objectives

*By the end of this course, you will be able to:*

- Identify the key legislation involved with the supply of alcohol and its extended link to crime prevention and effects on the public.
- Understand the different licences involved, their key objectives and identify the roles of responsibilities invoked from the licences.
- Recognise the mandatory conditions placed on premises who receive their licences and your duties to comply.
- Understand the role and responsibility of the Licensing Authority.

### Target Audience

Anyone working in licensed premises. This course could be included as part of the induction process or used to further enhance existing staff's understanding of their responsibilities.

### Advantages

Online training is flexible, efficient and cost-effective, so candidates can progress through the modules at their own pace, in their own time, making it easy to fit the training around their work and personal life.

### Further Progression

Other courses that would be useful for candidates taking this one include; Drug Awareness and Conflict Management.



Course	Module Number	Module Name	Pass % Required
Licensed Premises Staff Training	1	Introduction	70
Licensed Premises Staff Training	2	Premises Licences	70
Licensed Premises Staff Training	3	Personal Licences and Club Premises Certificates	70
Licensed Premises Staff Training	4	Dealing With Licensing Authorities	70
Licensed Premises Staff Training	5	Types of Businesses Selling Alcohol	70
Licensed Premises Staff Training	6	Representations and Mandatory Conditions	70
Licensed Premises Staff Training	7	Licensing Authority Powers	70
Licensed Premises Staff Training	8	Children and Under 18s	70
Licensed Premises Staff Training	9	Responsibility in Alcohol Retailing	70

#### Recommended System Requirements

- Browser: Up to date web browser
- Video: Up to date video drivers
- Memory: 1Gb+ RAM
- Download Speed: Broadband (3Mb+)

**Duration:** 60 minutes (*Note: This is based on the amount of video content shown and is rounded off. It does not account in any way for loading time or thinking time on the questions.*)



## Supervising Food Safety - Level 3

*CPD, IIRSM, Gatehouse Awards & Institute of Hospitality Approved*

### Course Description

This course is designed for managers and supervisors to help them understand their essential day-to-day responsibilities.

When a candidate passes this course, they will receive a certificate which demonstrates that they can supervise and train staff to handle food safely and hygienically.

This is a comprehensive course which starts with basic definitions of key words, then follows a logical path through other topics including the types of food hazards, personal hygiene, pest control, legislation, enforcement, and the design and cleaning of food premises and equipment. It also discusses how to implement a successful food safety management system.

There's a wide range of topics because maintaining food safety and food hygiene is vital if you're to reduce the risk of food poisoning. The correct Food Safety Management System, professionally run, protects your customers, your staff, and the reputation of your company.

### Learning Objectives

*By the end of this course, you will be able to:*

- Identify and explain the key pieces of Food Safety legislation and its application to the workplace.
- Understand the importance of the implementation of HACCP.
- Explain the importance of workplace design and use in regard to Food Safety.
- Define the issues surrounding Food poisoning, spoilage and preservation.
- Identify numerous hazards and control procedures with regards to Microbe, Chemical, Allergen and Physical hazards.
- Understand the importance of Personal Hygiene, workplace cleaning and pest control.

### Target Audience

This course is aimed at supervisors and first line managers working in the food industry as well as small business owners responsible for running their premises and ensuring their staff are working safely and to the expected standards. It is also a natural progression from the level 2 courses in food safety and HACCP management for those who are taking on more responsibilities.

### Advantages

Food business owners, supervisors and managers have legal duties in UK and EU law to ensure that they and their staff work and prepare food safely and in compliance with good practice.

Online training is flexible, efficient and cost-effective, so candidates can progress through the modules at their own pace, in their own time, making it easy to fit the training around their work and personal life.

### Further Progression

We offer a wide range of health and safety courses that would be appropriate for people working in the food industry.



Course	Module Number	Module Name	Pass % Required
Supervising Food Safety - Level 3	1	Introduction to Food Safety	70
Supervising Food Safety - Level 3	2	Food Poisoning, Spoilage & Preservation	70
Supervising Food Safety - Level 3	3	Microbiology	70
Supervising Food Safety - Level 3	4	Microbiological Hazards & Controls	70
Supervising Food Safety - Level 3	5	Chemical Hazards, Controls & Prevention	70
Supervising Food Safety - Level 3	6	Allergen Hazards & Controls	70
Supervising Food Safety - Level 3	7	Physical Hazards & Controls	70
Supervising Food Safety - Level 3	8	Personal Hygiene	70
Supervising Food Safety - Level 3	9	Design and Use of Food Premises and Equipment	70
Supervising Food Safety - Level 3	10	Cleaning & Disinfection	70
Supervising Food Safety - Level 3	11	Pests & Pest Management	70
Supervising Food Safety - Level 3	12	HACCP & FSMS	70
Supervising Food Safety - Level 3	13	Implementation of HACCP	70
Supervising Food Safety - Level 3	14	7 Principles of Hazard Control	70
Supervising Food Safety - Level 3	15	Food Safety Legislation & Enforcement	70
Supervising Food Safety - Level 3	16	Final Test	70

#### Recommended System Requirements

- Browser: Up to date web browser
- Video: Up to date video drivers
- Memory: 1Gb+ RAM
- Download Speed: Broadband (3Mb+)

**Duration:** 260 minutes (*Note: This is based on the amount of video content shown and is rounded off. It does not account in any way for loading time or thinking time on the questions.*)

