



Level 3 Award in Food Safety in Catering

The objective of this qualification is to support a role in the workplace and give learners personal growth and engagement in learning. The qualification is designed for learners who wish to progress to higher or supervisory level within a food catering business.

What knowledge will be gained?

Topics include ensuring compliance with food safety legislation, the application and monitoring of good hygiene practice, how to implement food safety management procedures and the application and monitoring of good practice regarding contamination, microbiology and temperature control.

How is the course assessed?

This is a two day course. Certification is dependent on successful assessment during the two days.

Day 1: The first day will consist of self-directed study where you will be provided with a resource and workbook.

Day 2: You will need to bring your completed workbook with you to the session. You will be expected to engage in learning and complete a multiple choice exam.

What are the benefits?

- *Achieve a nationally recognised Level 3 qualification
- * Further your personal and professional development
- *Increase your knowledge and awareness
- * Learn life-saving skills

What will be learned?

The course covers:

- **Microbiology**
- **Food contamination hazards and controls**
- **Food poisoning and foodborne disease**
- **Personal hygiene**
- **Storage/temperature control**
- **Food spoilage and preservation**
- **Food premises and equipment**
- **Cleaning & disinfection**
- **Pest control**
- **Supervisory management/HACCP**
- **Food safety legislation**

Who can apply?

Courses are available to anyone over the age of 16 at a cost of £130 per person, payable at time of booking (payment can be made in 2 parts prior to completion of course).

When and where?

Courses are booked around Shropshire and can be held for staff groups in the workplace, please enquire to find out more.

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