



Level 3 Award in Food Safety Supervision for Manufacturing

Type: QCF

Guided Learning Hours:- 3 Days

Who is the award aimed at?

This Level 3 qualification is designed for those who are, or intend to be, supervisors in any part of the food and drink manufacturing sector. It will provide a knowledge and understanding of food safety principles and practices, and will enable candidates to identify problem areas and to recommend solutions.

The qualification is firmly based on the National Occupational Standards developed by Improve, the Sector Skills Council for the food and drink manufacturing industry, and conforms to the qualification template developed by RSPH and other awarding bodies under the guidance of Improve. It is an ideal link between the "Level 2 Award in Food Safety for Manufacturing" qualification and the more advanced "Level 4 Award in Food Safety Management for Manufacturing".




What Can Students Expect to Learn?

The aim of this qualification is to provide a broad knowledge of food safety and food hygiene. Holders of this qualification will have the appropriate knowledge and understanding to be able to take responsibility for food safety monitoring procedures, to identify hazards to food safety, take appropriate action in the light of these hazards and contribute to improvements in food safety practice.

How is it assessed?

This course is usually delivered over three days, and assessment is by a one half hour examination of 45 multiple-choice questions.

Course Includes:-

-  Course notes
-  Refreshments and lunch
-  Exam

Course Venue:-

Training can be held on-site or at our purpose built training academy at our Warrington HQ.

Please contact our training team using UK-foodacademy@christeyns.com or via your Technical Sales Manager.

