

Level 3 Award in Food Safety for Manufacturing

Duration 3 days

Target Audience

This course has been designed for existing and future supervisors and managers working in food manufacturing.

Course Description

The training of food handlers is a legal requirement. The key to profitability and high standards of food safety is to train supervisors and managers and ensure their competency.

Learning Outcomes

At the end of this training course, learners will understand:

- the importance of food safety management procedures and complying with the law
- the role of the supervisor in maintaining food safety
- ensuring that microbiological, chemical, physical and allergenic hazards are controlled
- ensuring good temperature control and stock rotation
- the importance of ensuring good personal hygiene and preventing contamination, including handwashing, protective clothing, cuts, training and reporting illness
- ensuring that work areas and equipment are kept clean and safe
- ensuring safe waste disposal and pest management
- implementing food safety management systems

Assessment – A multiple-choice examination; learners must complete 45 questions within 90 minutes.
Pass mark 66%