

# RSPH Level 3 Award in Managing Food Safety for Manufacturing

**Duration** – 3 Days

## **Target Audience**

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.

## **Course Description**

The purpose of this qualification is to provide a broad knowledge of food safety and 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.

## **Learning Outcomes**

Following this course, the learner will understand:

- The risk to food safety from pathogenic microorganisms, contamination and cross-contamination
- The consequences for food safety from biological, chemical, physical and allergenic hazards
- How food business operators can ensure compliance with food safety legislation
- Procedures for the application and supervision of good hygiene practice
- Methods and procedures for food safety management
- The responsibility and level of authority of all relevant staff with respect to food handling practices
- The requirements for induction and on-going training of staff
- The importance of promoting a food safety culture

**Assessment** - A 90-minute multiple-choice examination consisting of 45 questions. Pass mark 67%

**Certification/Accreditation** - RSPH