



CIEH Level 3 Award in Supervising Food Safety in Catering

Length of course: 3 days

Is this the right course for me?

This course is designed for managers and supervisors in medium to large catering businesses that are accountable within their work area. It is intended to equip a person with adequate knowledge to ensure that their company operates in a hygienic and efficient manner within the Regulations. It is also suitable for anyone who needs a broad understanding of food hygiene as part of their work.

Pre-Course Requirements

There are no formal requirements for learners who want to take this qualification. However, a basic understanding of food safety will be required.

What will I learn?

The qualification covers the following topics:

- Legislation
- Applying and monitoring good hygiene practice
- Temperature control
- Workplace and equipment design
- Waste disposal, cleaning & disinfection
- Pest control
- Personal hygiene of staff
- Contributing to staff training
- Implementation of food safety management procedures
- Food safety management tools

How will I learn?

You will learn by listening to talks, group discussions, course related in-class activities and question and answers.

Will I gain a qualification?

On successful completion of the 60 multiple choice questions you will be awarded Level 3 Supervising Food Safety in Catering.

What can I do next?

Level 4 Award in Supervising Food Safety in Catering.

Other course information can be found on www.nextstep.org.uk or with a NEXT STEP advisor.

What do I need to bring to the classes?

Pen and paper. All other resources are provided.

Can I talk to someone about my course before I start it?

It is usually possible to put you directly in touch with the tutor if a member of the skillscentre:mk team cannot answer your query.

If you need to contact us:

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