



## LEVEL 3 - AWARD IN FOOD SAFETY



# Level 3 Award FOOD SAFETY

This course is what used to be called *"Intermediate Food Hygiene"*. The course is best suited to supervisors, those overseeing the food preparation and would therefore be required to have a more advanced base of knowledge.

Anyone can sit this qualification, but it is recommended to complete the Level 2 first.

### Course Content:

- Food safety legislation
- Bacteria multiplication
- Personal Hygiene
- Cleaning & Disinfection
- Freezing & Defrosting
- Food temperatures
- Food poisoning
- Microbiology & Bacterium cell structure
- Hazards & HACCP
- Food premises design & construction
- Food storage
- Food preservation
- Food spoilage
- Pest control

**Duration:** 18 Hours

### Training Pack:

For this course, each candidate will receive an A5 book, and various activities

### Certification:

Upon successful completion, each candidate will receive an A4 certificate of competency, which should be renewed every 3 years.

### Maximum group size:

Up to 16 people

### Cost:

Please contact us for further details

