

Level 3 Award Supervising Food Safety in Catering (formerly Intermediate Food Hygiene)

What is it and Who is it aimed towards?

The Level 3 Award in Supervising Food Safety in Catering is principally for those who are, or intended to be, supervisors of food handlers or chefs within the catering and hospitality sector.

The qualification equips them with a sound understanding of their roles in implementing food safety procedures at all stages of food preparation and handling.

Whilst the content of this qualification focuses strongly on the day to day role of the supervisor in implementing effective food safety management procedures, it also covers the supervising of food handlers in food safety matters, and the ensuring that relevant monitoring and recording activities are carried out.

The qualification has been designed to cover the national occupational standards in Food Safety for the sector and the relevant legislation, which requires all food businesses to operate a food safety management system, based on HACCP (Hazard Analysis Critical Control Points) principles.

What does it cover?

The syllabus covers topics including:

- Compliance with food safety legislation
- Implementation of food safety management procedures, including those based on HACCP principles
- Controlling food safety hazards
- Monitoring good hygiene practices
- Supervisory responsibilities in food safety matters
- Contributing to staff training and workplace communication

How is the qualification assessed?

This consists of an examination, which takes the form of a multiple choice question paper of scenario-based questions to be answered in 2 hours. Candidates must gain 66% to pass the examination and 87% to attain a credit. The examination takes place after the training course.

What are the entry requirements?

There are no formal pre-course entry requirements, but it is strongly recommended that candidates should have first obtained the Level 2 qualification.

What are the benefits of this qualification?

- It is a legal requirement that all Food Business operators ensure that food handlers are supervised and instructed and/or trained in food hygiene matters commensurate with their work, and this qualification offers the necessary training.
- Having this award enables holders to prove that they have been trained and tested by an officially recognised Awarding Body (RIPH) to a defined level.
- In this way, the award helps holders to show they are compliant, and helps employers (Food Business operators) to demonstrate to regulators that the staff are properly trained.

For further information please visit www.impactld.co.uk.
Alternatively please contact Impact on **08451 580 073** or email
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