



Level 3 Award in Supervising Food Safety (Part-Time)

This Level 3 Award in Supervising Food Safety course will provide the learner with the knowledge and skills to supervise food safety in a catering environment, ensuring compliance with food legislation and procedures for monitoring good hygiene practice in a food production area.

Those who achieve this qualification will have the knowledge and understanding to take responsibility for food safety monitoring procedures, identify hazards to food safety, take appropriate action if there are any hazards and contribute to improvements in food safety practice.

This course is aimed at supervisors, team leaders and line managers working within a catering environment.

Entry Requirements

You will need a Level 2 Food Safety Certificate from a recognised awarding body.

Career Prospects

This course can lead towards a job within the hospitality industry and/or progression on to a higher course, for example:

-Level 4 Managing Food Safety

Course Modules

This course covers the following topics:

- The design of food premises and equipment
- Bacteria and risk factors
- Temperature control methods & legal requirements
- Control contamination and cross-contamination
- High standards of personal hygiene
- Awareness of current food safety issues
- Cleaning, disinfection, waste disposal and pest control



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- Increased knowledge of Hazard Analysis and Critical Control Points (HACCP) requirements
- The role of the supervisor in induction and staff training

Assessment

Examination.

STUDY MODE

PT

LOCATION

COURSE LENGTH

4D

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