



IDM Safety Training Services Limited

Supervising Food Safety - Level 3

CPD & RoSPA Approved

Course Description

This course is designed for managers and supervisors to help them understand their essential day-to-day responsibilities.

When a candidate passes this course, they will receive a certificate which demonstrates that they can supervise and train staff to handle food safely and hygienically.

This is a comprehensive course which starts with basic definitions of key words, then follows a logical path through other topics including the types of food hazards, personal hygiene, pest control, legislation, enforcement, and the design and cleaning of food premises and equipment. It also discusses how to implement a successful food safety management system.

There's a wide range of topics because maintaining food safety and food hygiene is vital if you're to reduce the risk of food poisoning. The correct Food Safety Management System, professionally run, protects your customers, your staff, and the reputation of your company.

Target Audience

This course is aimed at supervisors and first line managers working in the food industry as well as small business owners responsible for running their premises and ensuring their staff are working safely and to the expected standards. It is also a natural progression from the level 2 courses in food safety and HACCP management for those who are taking on more responsibilities.

Advantages

Food business owners, supervisors and managers have legal duties in UK and EU law to ensure that they and their staff work and prepare food safely and in compliance with good practice.

Online training is flexible, efficient and cost-effective, so candidates can progress through the modules at their own pace, in their own time, making it easy to fit the training around their work and personal life.

Further Progression

We offer a wide range of health and safety courses that would be appropriate for people working in the food industry.

Course	Module Number	Module Name	Pass % Required
Supervising Food Safety - Level 3	1	Introduction to Food Safety	70
Supervising Food Safety - Level 3	2	Food Poisoning, Spoilage & Preservation	70
Supervising Food Safety - Level 3	3	Microbiology	70
Supervising Food Safety - Level 3	4	Microbiological Hazards & Controls	70
Supervising Food Safety - Level 3	5	Chemical Hazards, Controls & Prevention	70
Supervising Food Safety - Level 3	6	Allergen Hazards & Controls	70
Supervising Food Safety - Level 3	7	Physical Hazards & Controls	70
Supervising Food Safety - Level 3	8	Personal Hygiene	70
Supervising Food Safety - Level 3	9	Design and Use of Food Premises and Equipment	70
Supervising Food Safety - Level 3	10	Cleaning & Disinfection	70
Supervising Food Safety - Level 3	11	Pests & Pest Management	70
Supervising Food Safety - Level 3	12	HACCP & FSMS	70
Supervising Food Safety - Level 3	13	Implementation of HACCP	70
Supervising Food Safety - Level 3	14	7 Principles of Hazard Control	70
Supervising Food Safety - Level 3	15	Food Safety Legislation & Enforcement	70
Supervising Food Safety - Level 3	16	Final Test	70

Recommended System Requirements

- Browser: Up to date web browser
- Video: Up to date video drivers
- Memory: 1Gb+ RAM
- Download Speed: Broadband (3Mb+)

Duration: 260 minutes (*Note: This is based on the amount of video content shown and is rounded off. It does not account in any way for loading time or thinking time on the questions.*)