



Chartered Institute of Environmental Health Accredited

Supervising Food Safety in Catering Level 3

Who would benefit from this qualification?

Managers and supervisors in businesses that serve food to the public. Particularly relevant for staff who have to develop or monitor HACCP based food safety management procedures and systems or anyone wishing to deliver food safety training.

Learning outcomes

- Ability to implement and supervise a food safety management system
- Understand food safety procedures
- Understand the concept of food hazards and the risks associated with them
- Understand the terminology with respect to supervising food safety
- Understand the techniques involved in controlling and monitoring food safety
- Appreciate the risks linked to cross contamination
- Understand the role temperature has to play in the control of food safety
- Appreciate the importance of supervising high standards of cleanliness in food premises

The course is OFQUAL accredited (500/5475/2) at 18 guided learning hours plus a 2 hour multiple choice examination, which we deliver over 4 days 09.30-16.00

Next Course Dates- Consett

Monday 10th 17th 24th & 31st October 2011 (1 day per week for 4 weeks)

£175 (ex vat) per delegate

Price includes all tuition, examination and certification costs, a quality text book and lunch each day-no hidden costs!

**Places are strictly limited, please call (01207) 693828 or email
mike.green@fane.org.uk for further details or to book
www.saferfood.org.uk**

Get updates from @Faneltd on 

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Telephone (01207) 693828. Approved by the Health & Safety Executive for First Aid training – Certificate No. 1738/96