

## Food Safety Course for Supervisors Level 3



### Course Outline

This comprehensive **on-line course** covers an extensive range of essential food hygiene information and enables learners to gain a Level 3 (QCF) award in food hygiene. The course is ideally suited for supervisors / managers overseeing the storage, preparation and management of food within the workplace.

### Who is the course most suitable for?

- Supervisors / managers overseeing food preparation in the workplace
- Catering / hospitality / hotel / Retail staff
- Anyone overseeing food preparation and food hygiene

### Duration

Guided Learning Hours (GLH): 18-24hrs

Content - 14hrs video, 34,000 words (Revision planned for Q3 2016)

Exam - 60 multi-choice questions / Pass mark: 60% +

### Accreditation

Award Title – Level 3 Award in Food Safety for Supervisors

Awarding Body - QUALIFI

Award Reference - AFS3SFG2013 (3 Credits - Endorsed Award)

Syllabus Map: Level 3 Award in Supervising Food Safety in Catering

### Course Highlights:

- Engaging on-line training
- Interactive learning techniques
- Level 3 (QCF) Award
- Nationally recognised qualification
- Study in your own time
- Fully certificated for 3 years

## Food Safety Course for Supervisors Level 3



### Certification

Fully Certificated for 3 years

### Cost

£105 per learner (No VAT payable)

### Course Contents

Food Safety Laws / Science of Food Poisoning / Hazards & Cross-Contamination / Food Safety Management Systems (FSMS / HACCP) / Spoilage & Preservation / Temperature Control / Cleaning & Waste Management / Personal Hygiene / Pest Control / Premises & Equipment / The Supervisor's Role / Training your Team / Ethics & Environment

To book this course or for more information, call us today on **0300 30 20 999**  
or visit **[www.tigerlilytraining.co.uk](http://www.tigerlilytraining.co.uk)**