



Fact Sheet:

Food Safety

HABC Level 3 International Award in Developing a Positive Food Safety Culture

The HABC Level 3 International Award in Developing a Positive Food Safety Culture is a qualification developed by HABC, the Middle East's leading supplier of compliance-based qualifications. The qualification has been designed with sector experts specifically for international learners who are involved or wish to be involved in the food safety culture of a business. It has taken into account recognised best-practice principles of developing a food safety culture. Topics include the importance of food safety leadership and communication and how to promote a positive food safety culture in a business by motivating and training staff, and regularly performing reviews of the food safety culture.

How long will it take me to achieve this qualification?

The qualification will usually take 1-day to complete at any approved HABC International Centre. There are 8 contact hours required with a tutor.

How is the qualification assessed?

There is 1 mandatory unit which is assessed through a 50 minute, 25 question multiple-choice examination. Learners must achieve at least 15 correct answers in the exam to be awarded a Pass. Learners achieving 20 or more correct answers will be awarded a Merit.

What next?

On completion of this qualification, learners may take other HABC international qualifications, such as the Level 4 Award in Managing Food Safety in Catering (QCF) and the Level 5 Certificate in the Management of Food Safety and HACCP.

Where can this course be taken?

At all approved HABC International Centres.

