
Highfield Level 3 Award in Food Safety for Catering (RQF)

QUALIFICATION NUMBER: 603/4942/6

WHO REQUIRES THIS QUALIFICATION?

Supervisors/managers and future supervisors and managers.

The training of food handlers is a legal requirement, and the key to profitability and high standards of food safety is to train supervisors and managers and ensure their competency.

WHY A HIGHFIELD QUALIFICATION?

Highfield is the leading provider of regulated compliance qualifications in the UK, certifying over 350,000 learners a year.

Highfield currently provides around 70% of all regulated food safety qualifications.

We're extremely proud to be a Highfield-approved centre and offer industry-recognised qualifications that will enhance learners' career prospects.

COURSE DATES

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FOOD SAFETY FACT SHEET



A LEADING REGULATED SUPERVISORY COURSE

REGULATED BY:

OFQUAL

QUALIFICATIONS WALES

WHAT DOES THE QUALIFICATION COVER?

Topics include:

- the importance of food safety management procedures and complying with the law
- the role of the supervisor in maintaining food safety
- ensuring that microbiological, chemical, physical and allergenic hazards are controlled
- ensuring good temperature control and stock rotation
- the importance of ensuring good personal hygiene and preventing contamination, including handwashing, protective clothing, cuts, training and reporting illness
- ensuring that work areas and equipment are kept clean and safe
- ensuring safe waste disposal and pest management
- implementing food safety management systems

