



## HEALTH AND SAFETY



### Food Safety Level 3 QCF

Employees operating in the food service industry in a position of responsibility is required by law to play an important role in overall food safety for the business. This demands a much higher level of knowledge and a more extensive skillset as provided by the Food Safety Level 3 QCF course.

#### Programme/Course Content:

- Legislation
- Supervisory Management
- Temperature Control (chilling, cooking)
- Cleaning
- Contamination Control
- Applying and monitoring good hygiene practices
- Implementing good food safety procedures
- Contributing to the safety training of others

**Aimed at:** Supervisors and higher-level employees in positions of responsibility, working where food is prepared or present

**Accreditation:** OFQUAL

**Further information:** Please get in touch with our team today to discuss your requirements.