

## **CIEH Level 3 Award for Supervising Food Safety in Catering**

### **CIEH Level 3 Food Safety Course Overview**

It is a requirement under UK food safety law that all food handlers are given adequate training for their job role and the types of food they will be handling. The Level 3 Food Safety Course is suitable for all supervisors in a food catering role. Food Hygiene legislation puts more responsibility on food handler supervisors to ensure that those working under them are following proper food safety precautions.

This course gives learners the confidence and knowledge to implement and communicate proper hygiene standards. Our aim at Good Skills Training is that all learners should enjoy their Level 3 Food Safety Course and that by the end of their course all learners should be confidently aware of their legal duties when supervising food handlers and be able to help prevent food poisoning.

### **CIEH Level 3 Food Safety Course Syllabus**

- Introduction
- Legislation
- Applying and Maintaining Good Hygiene Practice
- Temperature Control
- Workplace and Equipment Design
- Waste Disposal, Cleaning and Disinfection
- Pest Control
- Personal Hygiene of Staff
- Contribution to Staff Training
- Implementation of Food Safety Management Procedures
- Food Safety Management Tools

### **CIEH Level 3 Food Safety Course Duration**

18 Guided Learning Hours

Usually run over 3 Days, 9:00 - 17:00

This is an intensive course and there will be some homework throughout the course to assist with the learning process and to ensure learners meet the minimum learning hours.

### **CIEH Level 3 Food Safety Course Prerequisite**

There are no formal prerequisites for this course, although it would be beneficial if learners have

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completed a Level 2 Food Safety Course.

Please inform us of any learning or physical special needs that any learners may have prior to the course, so that we can cater for these

### **CIEH Level 3 Food Safety Course Assessment Process**

This qualification is assessed through a 60-question multiple-choice question examination. The duration of the examination is 2 hours.

Successful learners must achieve a score of at least 40 out of 60. Learners will receive a Merit if they achieve 50 out of 60.

### **Other Courses of Interest**

- ✗ CIEH Level 2 Food Safety Course
- ✗ HABC Level 2 Award in HACCP Course
- ✗ HABC Level 4 Food Safety Course
- ✗ HSE First Aid at Work Course
- ✗ HSE Emergency First Aid at Work Course
- ✗ Fire Marshall Course

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**Good Skills Training is a company registered in England & Wales.**  
Registration number 6124368 | VAT registration Number 997 1780 57

**Registered Office: Good Skills Training, 2 Bulls Cottage, Smiths Green, Takeley, Hertfordshire, CM22 6NS**  
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