Fact Sheet

e-learning

Level 3 Food Safety

This qualification is ideal for anyone working in the catering and hospitality industry, or those preparing to start work in the industry. This is an accredited qualification recognised internationally and has been developed to protect customers, brand reputation and revenue. The unique e-learning Management System gives the ability to monitor, manage and record training activity. Successful delegates will receive a Level 3 Award in Food Safety in Catering.

Who should take this course?

This course is ideal for those individuals who operate in a supervisory role in the workplace, including managers and chefs. It is also suitable for those learners who are taking a Level 3 Food Safety qualification (relevant for catering, manufacturing or retail).

What does it cover?

The training modules included in this course cover the key syllabus of Level 3 Food Safety qualifications, placed in three categories. These categories/modules include:

- **Introduction to food safety**
- **Microbiology**
- **Contamination hazards and control**
- **Food poisoning**
- **Personal hygiene**
- **Design, construction and use of food premises and equipment**
- **Cleaning and disinfection**
- **Pest control**
- **HACCP and food safety management systems**
- **Control measures from purchase to service**
- **Supervisory management**
- **Food Safety legislation and enforcement**

What will learners achieve?

This e-learning course is for use as a self-study training package for all managers and supervisors in your business. Satisfying Level 3 and refresher training requirements without the need to attend a three-day, classroom training course, this course is available online through the Highfield Learning Management System and enables you to monitor, manage and record training activity.

Course features

This course includes a number of key features that will benefit the learner. These include the following:

Features for the Learner:
- Content suitable for Level 3 Food Safety qualifications awarded by HABC, REHIS, CIEH and RSPH;
- Interactive content and exercises based on real-life scenarios;
- Assessments included at the end of every module; and
- Interactive video refresher session.

Features for the Course Owner:
- Learner management system, including user groups;
- Licence management for more cost effective training; and
- Expanded reporting, including assessment feedback.

What next?

If you'd like to provide your learners with this e-learning package, simply contact us directly on 01329 242427/6 or email us at train@hampshirechamber.co.uk
Courses are delivered in association with Highfield eLearning. The course has been endorsed by Highfield Awarding Body of Compliance, the UK and Middle East's leading awarding organisation for compliance qualifications.

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