



Level 3 Award *in* Supervising **Food Safety** *in* Catering

FACT SHEET

HABC Level 3 Award *in* Supervising Food Safety *in* Catering

The Level 3 Award in Supervising Food Safety in Catering qualification is aimed at supervisors, team leaders, line managers and chefs working in catering and other related industries. This qualification is also suitable for those owning or managing smaller food businesses.

Persons who successfully complete this training will learn how to apply knowledge relating to the supervisors' role at all stages of food production including purchase, delivery, preparation, cooking, service and handling of food. They will be able to provide examples of effective supervisory management relating to food production. The subjects included in the qualification are regarded by the Foods Standards Agency as being important to maintaining good hygiene practice and ensuring the production of safe food.

The qualification is firmly based on the *Level 3 National Occupational Standards* developed by *People 1st*, the Sector Skills Council for the hospitality industry.



→ **Course length**

Guided learning hours for this qualification are 18 - 21 hours.

→ **Assessment**

60-question multiple-choice examination paper.
Successful candidates must achieve a score of at least 40 out of 60.
Candidates will achieve a Merit if they score 50 out of 60 or over.

→ **Examination duration**

Up to 2 hours.

HABC Approved Centre



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Highfield awarding body for compliance

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