

## Level 3 Award in Food Safety Awareness in Catering

### Who should attend?

This qualification is ideal for anyone working as a supervisor, team leader or line manager in the catering and hospitality industry

Individuals achieving this qualification can progress onto the HABC Level 4 Award in Managing Food Safety in Catering (QCF). This qualification is ideal for those wishing to work in management.

### Subjects Covered

- Microbiology
- Hazards and controls
- Food poisoning
- Personal hygiene
- Premises and equipment
- Cleaning and disinfection
- Pest management
- Food safety management
- Supervisory management
- Legislation and enforcement.

The HABC Level 3 Award in Supervising Food Safety in Catering (QCF) is accredited and recognised internationally and has been developed to protect customers, brand reputation and profits.

### Duration

3 Day

### Assessment

Multiple-Choice Assessment Learners must answer a series of multiple-choice questions across the breadth of the course syllabus within a 2-hour time frame.

In preparation for the transition to the Regulated Qualifications Framework (RQF), the HABC Level 3 Award in Supervising Food Safety in Catering is currently under review and an updated qualification specification will be available from early 2017.