

# Highfield Level 3 Award in Food Safety for Catering

QUALIFICATION NUMBER: 603/4942/6

## WHO REQUIRES THIS QUALIFICATION?

Objective is to support a role in the workplace and give learners personal growth and engagement in learning. Designed for learners who wish to progress to a higher or supervisory level within a food catering business.

## WHY A HIGHFIELD QUALIFICATION?

Highfield is the leading provider of regulated compliance qualifications in the UK, certificating over 350,000 learners a year.

Highfield currently provides around 70% of all regulated food safety qualifications. We're extremely proud to be a Highfield approved centre and offer industry-recognised qualifications that will enhance learners' career prospects.

## WHERE CAN THIS COURSE BE TAKEN?

This qualification can be taken through any Highfield approved training centre.

**BOOK**

Next Cohort  
Intake Now



Reserve your place —  
Browse [here](#)



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## FOOD SAFETY FACT SHEET



QUALIFICATION TIME 25  
HOURS; RECOMMENDED 20  
GLH



ASSESSED BY A MULTIPLE-  
CHOICE EXAMINATION

REGULATED BY

**OFQUAL**

## WHAT DOES THE QUALIFICATION COVER?

- Requirements for ensuring compliance with food safety legislation and management procedures
- The application and monitoring of good practice
- Contamination, temperature control, personal hygiene and cleaning

## WHAT NEXT?

- Highfield Level 4 Award in Food Safety in Catering
- Hospitality competency-based qualifications



**Highfield**  
Approved Centre