

Highfield Level 3 Award in Food Safety for Manufacturing

QUALIFICATION NUMBER: 603/4944/X

WHO REQUIRES THIS QUALIFICATION?

Supervisors/managers and future supervisors and managers. Training of food handlers is a legal requirement; the key to profitability and high standards of food safety is to train supervisors and managers and ensure their competency.

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.

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FOOD SAFETY FACT SHEET



3-DAY COURSE



A LEADING REGULATED
SUPERVISORY COURSE

REGULATED BY

OFQUAL

QUALIFICATIONS WALES

WHAT DOES THE QUALIFICATION COVER?

- Importance of food safety management procedures and complying with the law
- Role of the supervisor in maintaining food safety
- Ensuring microbiological, chemical, physical and allergenic hazards are controlled
- Good temperature control and stock rotation
- Good personal hygiene and preventing contamination (handwashing, protective clothing, cuts, training, reporting illness)
- Keeping work areas and equipment clean and safe
- Safe waste disposal and pest management
- Implementing food safety management systems



Highfield
Approved Centre