

Food Hygiene & Safety - Level 3

In this advanced training you will be able to understand the importance of food safety standards, implement legislation, control contamination and be able to accurately identify sources of food poisoning as well as implementing a comprehensive HACCP system.

Due to the advance nature of the **Food Hygiene & Safety Level 3** course it is best suited to supervisors or senior members of staff in a food business. The knowledge that you gain will enable you to oversee any team competently and confidently within a food services environment.



Our Food Safety courses are approved by [Institute of Hospitality](#) (IoH). The IoH stamp of approval means you can be assured that our course content is the very best the market has to offer and is completely up to date in terms of best practice and legislation.



Course content

The course is delivered in 17 modules.

Module 1 – 5 Food Safety Standards

In the first five modules of the course, you will explore the importance of food safety, relevant legislation that should be applied, how to identify and prevent contamination and the presence of micro-organisms and their implications.

Module 6 – 10 Food-Borne Illnesses

From Module 6 you will be exploring the different causes of foodborne illness and food poisoning and the steps that you can take as a supervisor to reduce the risk of an outbreak. You will also cover the importance of temperature control and checks that you should undertake before moving on to learn about the different methods of food preservation.

Module 11 – 15 Systems and Processes

In the next modules of this course, you will study the importance of effective premises design and the key components of good design, including the use of food-grade materials in

the construction of food preparation businesses. This section of the training will also look at the importance of correct waste, cleaning and disinfection processes to maintain food safety standards and teach you about pest control strategies to reduce the likelihood of an infestation.

Module 16 – 17 Food Safety Management Systems

The final two modules of the training will look specifically at food safety management systems including Hazard Analysis and Critical Control Point (HACCP), teaching you its significance in the workplace, how it is used and how you can implement it effectively.



Duration and time limit

The Food Safety & Hygiene Level 3 course takes approximately 8 – 10 hours to complete, although there is no time limit and you can do it in your own time and in stages.



Course Format

The Food Safety course is accessed through a dedicated learner portal. Your course material is presented in an interactive and easy to follow presentation enabling you to study at your own pace. The course is divided into simple sections with a short quiz at the end of each to test your knowledge. Once you have progressed through each of the course sections you can complete an end of course quiz which consists of 30 multiple choice questions based on the material that you have studied. In order to pass the course, you will need to answer 21 out of 30 questions successfully (70% pass).

After passing the Food Safety course you can immediately download your PDF certificate, which is fully accredited by the Institute of Hospitality. The certificate will allow you to work with food anywhere in the EU.



We only work with the very best.

Our training courses are written and managed by hospitality professionals with many years' experiences in their field with backgrounds in operations, health and safety, food safety, first aid, manual handling and all the aspects of your hospitality business that help it to run efficiently and legally.

Your staff will be learning from the best and will come away from their training inspired by mentors who understand their aspirations and requirements