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HABC Level 3 Award in Supervising Food Safety in Catering (QCF)

Qualification Details: The HABC Level 3 Award in Supervising Food Safety in Catering has been accredited by the regulators of England, Wales and Northern Ireland (Ofqual, Welsh Government and CCEA) and is part of the Qualifications and Credit Framework (QCF). It is supported by People1st, the Sector Skills Council for hospitality and catering.

KEY FACTS:

QAN	500/5471/5
Learning Aim Reference	50054715
Guided learning hours (GLH)	25
Credit Value	3
Assessment Method	Multiple-choice examination

Qualification Overview: The Level 3 Award in Supervising Food Safety in Catering is a qualification aimed at supervisors, team leaders and line managers working in the catering industry. This includes those working in Care. The qualification is also suitable for those owning/managing a smaller catering business. Learners gaining this qualification will know and be able to apply the knowledge relating to the supervisor's role at all stages of food production. They will understand the role of the supervisor in food preparation and be able to provide examples of effective supervisory management relating to food production. Its topics are regarded by the Foods Standards Agency as being important to maintaining good practice in the production of safe food.

Entry Guidance: There are no prerequisites for this qualification. It is strongly advised that learners already hold the Level 2 Award in Food Safety in Catering, or equivalent. It is also advised that learners have a minimum of Level 2 in literacy or numeracy or equivalent.

This qualification is approved for delivery to the age ranges 16-18 and 19+.

Progression:

- Level 4 Award in Managing Food Safety in Catering
- Level 3/4 food and drink qualifications
- Hospitality competency based qualifications (NVQs/Apprenticeships)



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