

# **Level 3 Food Safety & Hygiene - Catering**

## Course Content Overview



## **Level 3 Food Safety & Hygiene - Catering. Course Content Overview**

This course is aimed at managers and supervisors in the catering industry

### **Module 1 - Course aims and learning outcomes**

Course aims and learning outcomes

### **Module 2 - Food safety & hygiene and the legislation which governs it**

What is food safety and hygiene?,

Useful definitions,

Key legislation

### **Module 3 - The role of the Supervisor**

Key Supervisor responsibilities,

Staff training,

Tips to ensure your staff are following the rules,

Links to helpful information

### **Module 4 - Microbiological Hazards**

What are microbiological hazards and how do they put consumers at risk?,

Causes of microbiological hazards,

Focus on the different types of bacteria (e.g. Pathogens, Spoilage Bacteria),

How bacteria grows,

Non bacterial food poisoning,

Symptoms of food poisoning,

Ways to control microbiological hazards,

The role of temperature in controlling bacteria

### **Module 5 - Chemical Hazards**

What are chemical hazards and how do they put consumers at risk?,

Causes of chemical hazards,

Mycotoxins,

Marine biotoxins,

Pesticides,

Cleaning products,

Acrylamide,

Controlling chemical hazards

### **Module 6 - Allergenic Hazards**

What are allergenic hazards and how do they put consumers at risk?,

Causes of food allergens,

The 14 key food allergens,

Controlling food allergens

### **Module 7 - Physical Hazards**

What are physical food hazards and how do they put consumers at risk?,

Causes of physical food hazards,

Controlling physical food hazards

## **Module 8 - Food Management Systems**

What is a food management system?,

How does a food management system benefit the consumer and food business?,

What are the prerequisites of having a full HACCP system?,

HACCP - key principles,

Other types of food management system

## **Module 9 - Personal Hygiene**

What is personal hygiene?,

The importance of personal hygiene in good food safety and hygiene,

Risks of poor personal hygiene,

Hand hygiene,

Personal Protective Equipment (PPE),

Dealing with cuts and grazes,

Reporting illnesses

## **Module 10 - Food premises and equipment**

Legal minimum requirements for food premises,

Choosing the right premises,

Ensuring the right facilities are present,

Premises which need approval from authorities,

Food waste,

Consequences of non-compliance,

Health and safety,

Fire safety

### **Module 11 - Food pests and controls**

Main types of food pests and how they pose a risk to consumers,  
Controlling food pests,  
Signs to look out for

### **Module 12 - Cleaning and disinfection**

Why cleaning is important,  
What the law says about cleaning food premises and equipment,  
Clean as you go,  
The stages of cleaning,  
Cleaning schedules,  
Waste management

### **Module 13 - Food preparation and storage**

Food deliveries,  
Labelling food,  
Separating food,  
Storing chilled food,  
Storing dry food,  
Storing fruit and vegetables,  
Freezing and thawing,  
Food preparation,  
Use by dates,  
Cooking and reheating,

Hot holding,  
Chilling cooked food,  
Acrylamide

### **Module 14 - Food Safety Enforcement**

Who is responsible for enforcing food safety and hygiene laws?,  
How a business is assessed,  
How often a business is assessed,  
Enforcement actions which can be taken,  
Recent cases,  
Role of the supervisor in food safety enforcement,  
Food hygiene rating scheme

### **Learning Outcomes**

By the end of the course, learners will be able to:

- a) Create a food management plan for their business, including key hazards and controls
- b) Determine critical control points as part of their food management plan
- c) Differentiate between the different categories of food hazards
- d) Apply their learning in a work setting to create a food management plan and train staff appropriately
- e) Talk knowledgeably about the importance of food safety and hygiene in their business

Copyright 2020 | PD Training