

Level 3 Food Safety & Hygiene - Manufacturing

Course Content Overview



Level 3 Food Safety & Hygiene - Manufacturing. Course Content Overview

This course is aimed at food managers and supervisors in the food manufacturing 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
TACCP & VACCP
TACCP/VACCP Controls

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