

Level 3 Food Safety & Hygiene

Course Content Overview



Level 3 Food Safety & Hygiene - Course Content Overview

This course is aimed at managers and supervisors in the food 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