

Sentinel Safety Solutions Ltd



CIEH Level 3 Award in Food Safety Supervision in Catering



Introduction

This qualification has been developed to benefit anyone working in a supervisory position where food is prepared, cooked and served. It is relevant to all catering operations – for example, pubs, hotels, restaurants, travel, contract catering, fast-food outlets, in hospitals, care and nursing homes, schools, prisons and the armed forces.

Course Location

On site at your premises or at our dedicated training facility at Sentinel House

Course Duration

Three days

Key Topics

- Introduction
- Legislation
- Applying and monitoring good hygiene practice
- Temperature control
- Workplace and equipment design
- Waste disposal, cleaning and disinfection
- Pest control
- Personal hygiene of staff
- Contribution to staff training
- Implementation of food safety procedures
- Food safety management tools

Assessment

Objective test: 60 multiple-choice questions to be completed in 2 hours under examination conditions.

Qualification

On passing the assessment, participants will receive a nationally recognised Level 3 Certificate from the Chartered Institute of Environmental Health or the Royal Institute of Public Health.

All courses are delivered by qualified trainers with extensive experience in industry and/or enforcement agencies

FOR AVAILABLE DATES PLEASE CALL +44 (0) 1527 833834

Fax: +44 (0) 1527 874848

Email: info@sentinelsafety.co.uk

Website: www.sentinelsafety.co.uk