

Introduction

The fundamentals of producing food that is safe to eat are basically unchanging; use quality ingredients, cook thoroughly and protect once ready to eat. However, it when faced with the many requirements legislation demands of today's caterers, catering is arguably the most complex of food production businesses, as the range of end products can be diverse and require many different procedures.

Who it is for

This course is for those who work with or handle food in the catering industry. This course is recommended as a basis for those wishing to take the **Level 3 Award in Supervising Food Safety**.

Course aim

The aim of this course is to provide the learner with the level of knowledge required to meet the necessary levels of inspection, audit and due diligence, which will help ensure high standards of food safety is implemented, critical for consumer safety.

Course content

This online course is divided into the following 5 modules:

1. Individual Responsibility for Food Safety
2. The Importance of Personal Hygiene
3. How to Keep the Working Area Clean and Hygienic
4. How to Receive and Store Food Safely
5. Preparing, Cooking and Handling Food Safely

Course duration

The average time required to complete the learning is approximately **2 - 3 hours**. However the course is designed to go at the pace of the learner and can be completed in more time if needed.

Assessment

The online assessment for the course consists of **30 multiple choice** questions. In order to be successful, candidates must achieve a **75% pass mark (23 or above)** to obtain the certificate.

Certification

On successful completion of the assessment, the candidate will be able to print/save their certificate. In addition to this, an e.mail is sent to the candidate containing a link to the certificate. This is the simplest, most convenient way to achieve compliance. Also, a QR code has been added to the certificate, which can be scanned by a smartphone to establish the certificate's validity.

For further information relating to this or any of our online courses, contact:

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