

# Food Safety - Level 3

The course is designed for supervisors and managers with responsibility for food safety and is ideal for those supervising or managing food safety in a catering environment, but is equally useful for those working within food manufacturing



## Overview

Food businesses must, by law, ensure that all staff have received the appropriate level of safety and hygiene training commensurate with their role and risk. This level 3 food safety course meets all legal requirements for supervisors and managers within a food business.

## Content

- Introduction to food safety
- Microbiology
- Contamination hazards and control
- Food poisoning
- Personal hygiene
- Design of food premises and equipment
- Cleaning and disinfection
- Pest control
- HACCP
- Control measures
- Supervisory management
- Food safety legislation and enforcement

## Apply Now

E-mail: [enquiries@wg-plc.com](mailto:enquiries@wg-plc.com)

Or visit our website:

[www.wg-plc.com/training](http://www.wg-plc.com/training)

## Course Details

**Type:** CBT

**Duration:** 12 hours

**Price:** £220

## Please note

Your online access details for the course will be provided to you once payment has been received