



L3 Intermediate Certificate in Food Safety for Supervisors and Managers

Course Overview:

This qualification is designed for managers and supervisors who need a broad understanding of food safety control, and who have responsibility for developing and maintaining a food safety management system. It is recommended that all food environments should have at least one person trained to this level.

Course Content:

- Introduction
- Food Safety Hazards and Contamination
- Microbiology
- Food Borne Illnesses
- Understanding Food Law
- The Role of the Supervisor
- Food Safety Management (HACCP)
- Food Preservation
- Food Storage and Temperature Control
- Personal Hygiene
- Workplace Equipment and Design
- Cleaning and Disinfection
- Pest Control

Assessment Method: Multiple-choice examination

Qualification: CIEH L3 Intermediate Certificate in Food Safety for Managers and Supervisors

Course Costs: TBA

Course Duration: 1 day

Modes of Attendance: Variable

Delivery: EETD/In Company

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