

Highfield Award in Food Safety for Catering Level 3

In a nutshell

Learners gaining this qualification will understand the requirements for ensuring compliance with food safety legislation and management procedures. Also the application and monitoring of good practice regarding contamination, temperature control, personal hygiene and cleaning. Its topics are regarded by the Foods Standards Agency as being important to maintaining good practice in the production of safe food.

This course is for...

The qualification is designed for learners who wish to progress to a higher or are at a supervisory level within a food catering business.

Course content

The topics on this 20-hour qualification cover a wide range of skills, knowledge and understanding:

- Requirements for ensuring compliance with food safety legislation and management procedures
- The application and monitoring of good practice
- Contamination, temperature control, personal hygiene and cleaning

Learners will complete a multiple-choice exam.

Entry Requirements

There are no formal entry requirements for this course.

Additional information

This qualification is delivered on an employer's site for a group of their employees, not on



COURSE INFORMATION LEAFLET

campus for individuals to attend. Delivery dates are agreed in advance with the employer.

This is a three day course. A formal quote can be issued once we understand your training need but as a guide, we charge £1,425 (includes all training, feedback and marking) plus additional awarding body fees (circa £50 per learner).

Apply online at www.coleggwent.ac.uk

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