

# LEVEL 3 FOOD SAFETY

Eden Training Academy  
Online Training



Ideal for anyone operating in a supervisory role and provides more advanced knowledge and understanding of the subject. Although it does not provide a qualification itself, the training meets all legal requirements and offers full compliance for supervisors within the food industry without the need to attend a 3-day course. Along with its supporting PDF handbook, the e-learning provides the knowledge and understanding required to go on to achieve any level 3 food safety (RQF) qualification, whether in catering, manufacturing or retail, with an approved training provider.

## Areas covered

- 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



## Who is it aimed at?

Employees working in a supervisory role including managers, supervisors and chefs. It can also be used as part of the on-programme element of the new apprenticeship standards and can support the knowledge, skills and behaviours apprentices need to effectively integrate into the workplace.



## Key details at a glance



**Duration:** 9 - 14 hours



**Assessment:** Multiple-choice questions



**Certificated:** Yes – Eden and Highfield Completion Certificate



**Support:** 01642 807229  
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**Localisation:** EU legislation within a UK context, but suitable for international businesses that trade with EU and will be subject to the legislation

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