



MICHELLE HAY FOOD SAFETY

...Training Works

CIEH Level 3 Supervising Food Safety in Catering

A 3 year accredited qualification that meets legal compliance and will benefit anyone working in a supervisory role where food is prepared, cooked and served.

Relevant to all catering operations, pubs, hotels, restaurants, contract catering, fast food outlets, healthcare, schools and more.

Training to level 3 will help you to achieve and maintain a Food Safety Hygiene Rating of Level 5.



What's covered?

- Laws and regulations
- Food safety terminology
- Supervisor's role in ensuring legal compliance
- Contamination and the risks to food safety
- Implementing the HACCP principles
- Temperature controls and food safety
- Principles of safe storage
- Ensuring high standards of personal hygiene
- Pest control practices
- Design of premises and equipment
- Supervising high standards of cleanliness
- Recording information
- Implementing a food safety management system



Chartered
Institute of
Environmental
Health

CIEH Registered Trainer

Get in touch today

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Safer food = Better business

Fun

Interactive

Friendly

Inclusive

Professional

Experienced

Personalised

Proven

Positive

Results