



**MICHELLE HAY**  
FOOD SAFETY



**Highfield**  
**Approved Centre**

### Highfield Level 3 Supervising Food Safety in Catering—RQF

A 3 year Ofqual qualification that meets legal compliance and will benefit anyone working in a supervisory or management 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

Get in touch today

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Fun

Interactive

Friendly

Inclusive

Professional

Experienced

Personalised

Proven

Positive

Results

**Safer food = Better business**