

Food Safety

HABC Level 3 Award in Supervising Food Safety in Catering (QCF)

This qualification is ideal for anyone working as a supervisor, team leader or line manager in the catering and hospitality industry. Subjects covered include microbiology, hazards and controls, food poisoning, personal hygiene, premises and equipment, cleaning and disinfection, pest management, food safety management, supervisory management, legislation and enforcement.

The HABC Level 3 Award in Supervising Food Safety in Catering (QCF) is accredited and recognised internationally and has been developed to protect customers, brand reputation and profits.

In preparation for the transition to the Regulated Qualifications Framework (RQF), the HABC Level 3 Award in Supervising Food Safety in Catering is currently under review and an updated qualification specification will be available from early 2017.

How long will it take me to achieve this qualification?

This qualification is usually obtained by taking a 3-day classroom-based course. However, it can also be achieved through a variety of other methods including blended and distance learning, as long as the recommended learning hours are completed. For example, completing a quiz book (6 to 8 hours) followed by a two-day classroom-based course.

How is the qualification assessed?

Multiple-Choice Assessment

Learners must answer a series of multiple-choice questions across the breadth of the course syllabus within a 2-hour time frame.

What next?

Individuals achieving this qualification can progress onto the HABC Level 4 Award in Managing Food Safety in Catering (QCF). This qualification is ideal for those wishing to work in management.

Where can this course be taken?

Through any HABC approved training centre.

Qualification Number: 500/5471/5 Credit Value: 3

Highfield Fact Sheet

Sample questions:

1. Which of the following **best** describes food hygiene?
 - a) Keeping food at the correct temperature from delivery to service
 - b) Practical measures taken to ensure food is safe to eat
 - c) Implementation of a detailed food safety management system
 - d) Ensuring the food room is kept clean to prevent contamination
2. According to the law, what facilities **must** be provided for handwashing?
 - a) A washbasin, hot and cold water and hand drying facilities
 - b) A nailbrush, soap and hand drying facilities
 - c) Antibacterial gel, hot and cold water and a hot-air drier
 - d) Paper towels, hot and cold water and alcohol wipes
3. In the event of a food poisoning outbreak, the **main** role of the environmental health practitioner/officer is to:
 - a) immediately dispose of all suspect food
 - b) prosecute the food business operator
 - c) organise the cleaning and disinfection of the premises
 - d) limit the spread of the outbreak

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