



## **Level 3 Award in Supervising Food Safety in Catering**

### **Course content**

Introduction to Food Safety  
Micro-organisms (Multiplication & Survival Hazards)  
Contamination Hazards and Controls  
Food Poisoning and its Control  
Food Handlers and Personal Hygiene  
Food Safety Management Systems and HACCP  
HACCP from Purchase to Service  
The Design and Construction of Food Premises and Equipment  
Food Pests and Control  
Cleaning and Disinfection  
Supervisory Management  
Food Safety Enforcement

