

## Course Objectives

*The Chartered Institute of Environmental Health Level 3 Award Food Safety is designed for supervisory and management staff in the catering, food retailing or food processing environments.*

*This certificate will ensure that your supervisors and management staff meet the training requirements of the Food Hygiene (England) Regulations 2005*

*This course is offered on an in-house basis for up to a max of 12 delegates*



## Ashtree Management Services Ltd

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## CIEH Level 3 Awards in Food Safety

Ashtree Management Services Ltd



*Effective & Enjoyable Training*

**0800 9700 132**

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## CIEH Level 3 Awards in Food Safety

*Food safety continues to have a high profile and is often the subject of much media attention. This includes food poisoning and product contamination.*

*Changes in legislation effective from January 2006 have placed greater onus and accountability on anyone in the food business with supervisory responsibility. It is therefore vital they are equipped with both the knowledge and confidence to do their job effectively.*



Hygiene Monitoring Kit

*In response to the requirements of the Sector Skills Councils and the Qualifications and Curriculum Authority (QCA), the CIEH have launched new sector specific awards in food safety which have replaced the CIEH Intermediate Certificate in Food Safety.*

*These courses are designed for those working in food businesses at a supervisory level and the examination is taken in order to meet your specific industry demands:*

- *Level 3 Award in Supervising Food Safety in Catering*
- *Level 3 Award in Food Safety Supervision for Manufacturing*
- *Level 3 Award in Food Safety Supervision for Retail*

*The courses was are not only intended for supervisors but is also suitable for those persons with an interest in food safety who wish to progress in stages from the Level 2 Award to the more academically demanding Level 4 Managing Food Safety course.*

### Qualification Information

*Designed for: Managers and supervisors in medium and large manufacturing or catering businesses*

*Course duration: 3 days*

*QCA Accredited: Yes*

*Level: New Level 3*

*Assessment Method: Multiple choice examination*

## Level 3 Award Course Programme

*These qualifications cover the following topics:*

- *Legislation*
- *Supervisory management*
- *Temperature control (chilling, cooking)*
- *Cleaning*
- *Contamination control*
- *Applying and monitoring good hygiene practices*
- *Implementing good food safety procedures*
- *Contributing to the safety training of others*

## Availability

*Any of these courses can be conducted at your premises throughout the UK.*

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