



Fact Sheet: Food Safety

Qualification Number: 500/5471/5 Number of Credits: 3

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.

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?

It is assessed by a multiple-choice examination, where the candidate must answer at least 40 out of 60 questions correctly. A Merit is awarded to candidates scoring 50 or more. The examination will take a maximum of 2 hours to complete.

What next?

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

Where can this course be taken?

Through any HABC approved training centre.

