

Food Safety

HABC Level 3 Award in Food Safety Supervision for Manufacturing (QCF)

The Level 3 Award in Food Safety Supervision for Manufacturing is a qualification aimed at supervisors, team leaders and line managers working in the manufacturing industry. This includes those working in distribution and storage.

Learners gaining this qualification will know, and be able to apply, the knowledge relating to the supervisor's role at all stages of food production. They will understand the role of the supervisor in food preparation and be able to provide examples of effective supervisory management relating to food production.

In preparation for the transition to the Regulated Qualifications Framework (RQF), the HABC Level 3 Award in Food Safety Supervision for Manufacturing 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: 500/6698/5 Credit Value: 3

Highfield Fact Sheet

Sample questions:

1. Which of the following is a control measure used to prevent the contamination of ready-to-eat food with pathogens?
 - a) Minimising the time of food preparation at room temperature
 - b) Cooling food rapidly
 - c) Effective cleaning and disinfection
 - d) Adding vinegar or salt to food during production
2. How can a supervisor **best** ensure that effective cleaning has taken place?
 - a) Put all staff on a food safety training course
 - b) Send samples of the food to a laboratory for testing
 - c) Strictly monitor the amount of detergent and disinfectant used
 - d) Regularly observe areas that have been cleaned
3. Which of the following is included in the 7 principles of HACCP?
 - a) Establish critical limits
 - b) Provide staff with suitable protective clothing
 - c) Provide effective cleaning schedules
 - d) Conduct bacteriological testing on all food produced

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