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GROUP

West Suffolk
Council



TALENTFORGE

West Suffolk Skills Development Programme

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HABC Level 3 Award in Food Safety – Qualify at Home

- **Who is this course suitable for?**

This e-learning course and assessment with remote invigilation is designed for supervisors and managers working in food business. It is ideal for kitchen staff who need to safely operate food handling premises for example restaurants, cafes, hotels, bars, fast-food outlets, takeaways, mobile food trucks, kitchens, schools and colleges.

- **What can I expect to learn?**

- Improve your food safety
- Combat microbiological hazards
- Control contamination hazards
- Control pests
- Utilise food premises and equipment
- Address personal hygiene
- Safely handle and store food
- Understand supervisory management
- Avoid food poisoning
- Handle cleaning and disinfection
- Food safety management systems
- Learn food safety legislation and enforcement

- **How long is the course?**

This course is taken at the pace of the student.

- **How and where do I study?**

This is an e-learning course with exam via remote invigilation.

- **Are there any exams or assessments?**

Yes, there is an online multiple-choice exam via remote invigilation

- **Will I achieve a qualification or certificate?**

Yes, successful completion of multiple-choice examination will lead to achieving Level 3 Award in Food Safety.

- **Are there any costs?**

Yes, employers are required to pay 20% contribution towards the costs of this course, which is **£39**

- **How do I apply?**

Please email: Training@easterneducationgroup.ac.uk

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