

COURSE CONTENT OVERVIEW

Level 3 Supervising Food Safety In Catering



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The European Union Regulation (EC) No 852/2004 on the hygiene of foodstuffs requires food handlers of all levels, including managers and supervisors, to be appropriately trained in how to carry out their roles safely. This Level 3 Supervising Food Safety in Catering course ensures that you comply with this regulation and provides learners with information on how to adhere to food safety legislation in the catering premises, how to promote good food hygiene practices amongst workers and how to contribute towards the implementation of an effective HACCP food safety management system.

Module One – Introduction to Supervising Food Safety

This module introduces the key terms and issues that surround supervising a food catering business. The module looks at why food safety is so important and how supervisors can contribute towards reducing risks.

- Why is food safety important?
- Who is most at risk?
- Which foods cause illness?
- Key terms
- The role of a supervisor

Module Two – Food Safety Legislation

This module explains your legal responsibilities and looks at how the law is enforced should your business not comply. The module looks at the specific legal responsibilities of supervisors.

- Current legislation
- Enforcing the law
- Fines and prosecution
- Due diligence
- Food business operator and employee responsibilities
- Investigating outbreaks of food-borne illness

Module Three – Food Contamination

This module explores the contamination hazards that can occur in food, looking at examples of each type of hazards and providing ways in which the risks can be reduced.

- Physical contamination
- Chemical contamination
- Microbial contamination
- Allergenic contamination
- Cross contamination
- Detecting contaminants

Module Four – Controlling Contamination

This module provides practical knowledge on how to prevent contamination, looking at the controls that should be in place from delivery of ingredients right through to the service or sale of the final product.

- Deliveries
- Food storage
- Stock control
- Recording and labelling
- Use by dates
- Best before dates
- Food preparation and cooking
- Food service and delivery
- The role of a supervisor

Module Five – Micro-Organisms

This module explains how micro-organisms present a risk to food and outlines the conditions needed for optimum bacterial growth. The module details some technical terms that supervisors and managers should be aware of.

- Risks caused by spoilage organisms
- Bacterial growth - nutrients, moisture, activity, temperature, time and atmosphere
- Bacterial spores
- Toxins

Module Six – Food Poisoning and Food-Borne Illness

This module looks at the dangers of food poisoning bacteria and food borne diseases. The module outlines each bacteria and explains their sources, control measures and symptoms.

- What is food poisoning?
- Salmonella
- Clostridium perfringens
- Staphylococcus aureus
- Bacillus cereus
- Escherichia coli (E coli)
- Clostridium botulinum
- Food borne diseases
- Campylobacter enteritis
- Escherichia coli 0157
- Listeriosis
- Typhoid and paratyphoid
- Dysentery (shigella)
- Food borne viruses
- Norovirus

Module Seven – Non-Bacterial Food Poisoning

This module introduces the other ways in which food poisoning can occur, aside from through harmful bacteria.

- Chemical food poisoning
- Metals
- Poisonous plants
- Poisonous fish
- Mycotoxins

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Module Eight: Temperature Control

This module gives supervisors the knowledge to effectively carry out safe temperature control. The module explains the critical temperatures that must be adhered to in regards to food storage, cooking and hot/cold holding, and provides an outline of what happens in the cook-chill and cook-freeze processes.

- Safe temperatures
- Food deliveries
- Fridge temperature
- Freezer temperature
- Cooking temperature
- Reheating food
- Cooling food
- Hot and cold holding
- Cook-chill and cook-freeze

Module Nine – Checking, Verifying and Recording Temperatures

This module uses a practical video to show how to take the temperature of food using a temperature probe. The module details the different types of temperature measuring equipment and explains the necessity of keeping records.

- Measuring equipment
- Air temperature
- How to take food temperatures
- Recording temperature checks

Module Ten – Food Preservation

This module explains the different methods for preserving food in order to prevent the growth of bacteria and ensure the food remains safe to eat.

- Food spoilage
- Types of food preservation
- High temperature preservation
- Dehydration
- Chemical methods of preservation
- Physical methods of preservation

Module Eleven – Premises and Equipment Design

This module looks at how food premises should be designed and what materials should be chosen in order to maintain high food safety standards.

- Premises design and layout
- Suitable workplace materials
- Lighting and ventilation
- Utilities
- Work equipment
- Fixtures and fittings
- Food storage areas

Module Twelve – Waste, Cleaning and Disinfection

This module demonstrates the importance of effective cleaning in the workplace and looks at the supervisor's role in ensuring that cleaning is carried out efficiently and according to a schedule.

- Storing waste
- Waste removal
- Benefits of cleaning
- Supervising cleaning
- Types of cleaning
- Six stages of cleaning
- Cleaning chemicals
- Cleaning work equipment and surfaces
- Cleaning schedules

Module Thirteen – Pest Control

This module explains the different types of common pests and looks at how they can be identified and how pest infestation can be prevented and controlled.

- Common pests
- Rats
- Mice
- Cockroaches
- Controlling pests
- Supervising pest control

Module Fourteen – Personal Hygiene

This module explains the personal hygiene standards needed by all food handlers and uses a video to demonstrate the correct handwashing procedure. The module looks at how to report sickness and when people should be excluded from the food preparation area.

- Why is personal hygiene important?
- Supervisor responsibilities
- Monitoring standards
- Handwashing
- Skin infections and wounds
- Sickness
- Protective clothing
- Hair
- Jewellery
- Smoking and eating at work

Module Fifteen – Training Staff

This module highlights the importance of training for all staff members and outlines the different levels and types of training available, plus the role of a supervisor or manager in providing it.

- Why is training important?
- Levels of training
- Staff induction training
- On-going training
- Staff training records
- The role of management

Module Sixteen – Implementing a Food Safety Management System

This module explains the importance of having a food safety management system based on the principles of HACCP in place. The module outlines each essential step of a HACCP system.

- HACCP systems
- Choose a HACCP team
- Describe the products and ingredients
- Identify the products' uses and consumers
- Construct a flow diagram
- Confirm the flow diagram in the premises
- Hazard analysis
- Determine critical control points
- Establish critical limits
- Monitor critical control points
- Establish corrective actions
- Establish verification procedures
- Record keeping

Module Seventeen – Food Safety Management Tools

This module provides some key management guidance for running a food premises and focuses on the different sections included in the Safer Food, Better Business pack.

- Safer Food, Better Business
- Management responsibilities
- Opening and closing checks
- Documenting the food safety system
- Further resources

Aims of the training

By the end of this course learners will:

- Understand why food hygiene and safety practices are essential for all food handlers in a catering environment.
- Have awareness of the relevant food safety legislation and how it can be complied with.
- Understand the different ways in which food can be contaminated and how these risks can be effectively controlled.
- Have knowledge of the way that bacteria can affect food and make it unfit for consumption, plus know how to control the risk.
- Be able to state the safe temperatures for cooking, chilling and freezing food and understand how to take temperature readings.
- Understand the importance of cleaning schedules, managing waste and pest control.
- Know what the law requires in regards to personal hygiene when working in a catering premises.
- Understand the basics of implementing a HACCP food safety management system and recognise the tools that can be used to do so.