



City & Guilds Level 3 Food Hygiene (E-Learning)



Course Aim

To provide delegates in a supervisory or management role with advanced knowledge of food safety and hygiene principles to the nationally-required safety level.



Who Should Attend?

Those who manage or supervise a food business. This is the standard training level for business owners and supervisors, and delegates will receive thorough knowledge of all aspects of managing and supervising a food business.



Course Duration

Delegates should allow for 16 hours of dedicated learning.



Certification

Upon successful completion of the Food Hygiene Level 3 training, delegates will receive a City Guilds accredited certificate.



Agenda

- Food hygiene
- Food poisoning
- Legislation
- Applying and Monitoring best practice
- Temperature Control
- Workplace and equipment
- Waste disposal, cleaning and disinfection
- Pest Control
- Personal hygiene of staff

