

# CIEH Level 3 Award in Supervising Food Safety in Catering

## How to deliver

This qualification has been developed to benefit anyone working in a supervisory position where food is prepared, cooked and served. It is relevant to all catering operations – for example, pubs, hotels, restaurants, travel, contract catering, fast-food outlets, in hospitals, care and nursing homes, schools, prisons and the armed forces.

Successful completion of the training programme and assessment will enable candidates to understand the:

- terminology used in respect to supervising food safety procedures
- supervisor's role in ensuring compliance with UK and European food safety legislation
- concept of contamination and the risks it imposes on food safety
- role temperature plays in the control of food safety
- importance of good workplace and equipment design to ensure food safety
- importance of supervising high standards of cleanliness in food premises
- importance of good pest control practice
- need for high standards of personal hygiene
- importance of being able to contribute to staff training
- principles of the HACCP system and how a supervisor can contribute to the implementation of a food safety management system in a catering enterprise
- function of tools, such as *Safer Food, Better Business*, in implementing a food safety management system.

The training time to cover the syllabus must be at least 18 hours and is typically covered in three days. The time taken to deliver the programme does not include coffee/tea/lunch breaks, revision sessions or 'mock' examinations.

The candidates are assessed by an examination paper consisting of 60 multiple choice questions to be completed in two hours under examination conditions (see 'Procedure for Examination and Assessment' in the *Procedures Manual* for full details on examination administration). Sample examination questions are included in the registration approval pack. Candidates must participate in at least 80% of the course to be eligible to take the examination. If candidates have already achieved the CIEH Level 3 Award in Implementing Food Safety Management Procedures, they are not required to attend the

sessions that cover part three of the syllabus (i.e. Section J 'Implementation of food safety management procedures' and Section K 'Food safety management tools'). They will, however, be required to answer questions on these sections as part of the examination at the end of this programme.

Candidates who achieve 40–50 correct answers will pass the examination and receive a pass certificate. Those who achieve more than 50 correct answers will receive a merit certificate. The results for the Level 3 Award in Supervising Food Safety in Catering take approximately two weeks to process. Certificates will be sent directly to the centre where the training was delivered.

The CIEH has developed a training pack to help trainers deliver the programme in a structured way. It includes a copy of the course book *Food Safety for Supervisors*, and a manual entitled *Trainers' Notes* including a CD containing a PowerPoint presentation.

To purchase the course book, training pack and/or examination papers please complete an order form.

Order forms and other resources for trainers are available on our website [www.cieh.org/training](http://www.cieh.org/training)



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