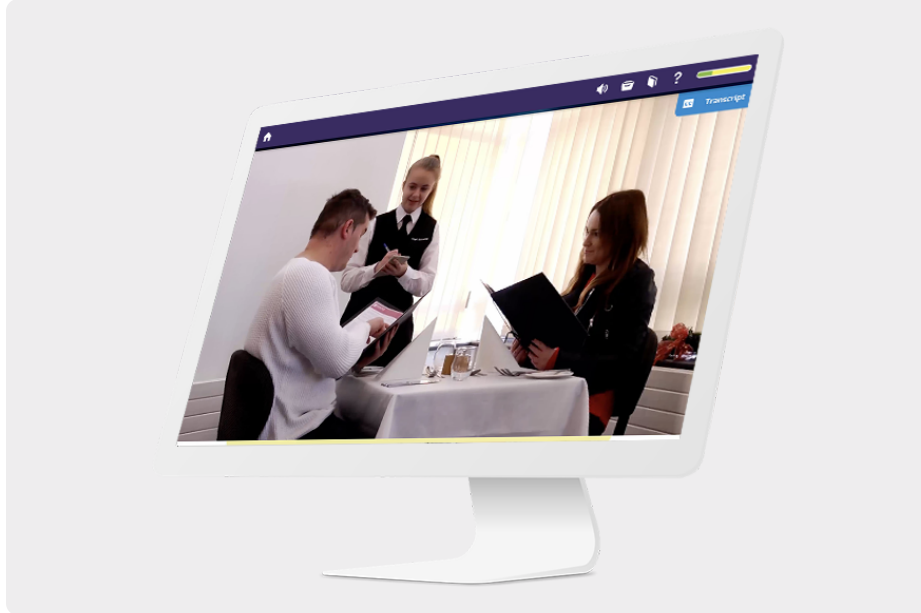


## Food Safety Level 3

Developed in partnership with Loughborough College, our Food Safety Level 3 course gives a comprehensive overview of food safety, including the role of supervisors.



### Course Overview

It is vital that everybody who works with food in any capacity has a clear understanding of food safety, good hygiene and how to avoid contamination.

Developed in partnership with Loughborough College, our Food Safety Level 3 course explores food safety at every stage of the process from purchase to serving. Each module focuses on a stage in the HACCP process. It includes information on the role of supervisors.

Through the use of videos, check point questions and interactivity, the course covers food safety hazards and demonstrates how good practice in the workplace controls the risk to food safety.

### Key Learning Points

- The key principles of food safety
- Avoiding contamination at purchase, delivery and storage
- Preparing, handling and serving food safely
- Safe cooking and cooling processes
- The role of supervisors in food safety
- Hygienic waste disposal and avoidance of pests

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[Technical Requirements](#)

### Guide Pricing

|   |                 |
|---|-----------------|
| 1+ Licenses                             | £29 per learner |
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| 101+ Licenses                           | £10 per learner |
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