

LEVEL 3 AWARD IN SUPERVISING FOOD SAFETY (RQF)



The Society of
Food Hygiene
and Technology

30th April, 1st and 2nd May 2019



OVERVIEW

The supervisor has an important responsibility in motivating food handlers to maintain high standards of food hygiene and safety.

This three day course is suitable for those working in either the catering or manufacturing sector. The candidate will gain practical knowledge of food safety and learn how to effectively motivate and support food handlers to follow company food safety policies and procedures.



COURSE PRE-REQUISITE

We recommend that you have completed a level 2 food safety course prior to enrolment although this is not essential.

COURSE PROGRAMME

DAY 1

- An Introduction to food safety
- Microbiology
- Food poisoning bacteria
- Foodborne diseases
- Generic control measures for reducing risk of food poisoning organisms
- Non-bacterial food poisoning

DAY 2

- Contamination
- Physical hazards
- Chemical hazards
- Allergenic hazards
- Personal hygiene
- Pest control
- Cleaning and disinfection
- HACCP and food safety management

DAY 3

- Food safety management
- Inspection and auditing
- Training
- Food safety culture
- Food safety legislation and enforcement

HIGHFIELD ASSESSMENT METHOD

The assessment method for this qualification is a 90 minute examination, consisting of 45 multiple choice questions. Successful learners will have to demonstrate knowledge and understanding across the qualification syllabus and achieve a pass mark of 60% (27/45). Learners will receive a Distinction if they achieve a pass mark of 80% (36/45)



BOOKING



The Society of
Food Hygiene
and Technology

This is a 3-day course: 30th April, 1st and 2nd May 2019

Name
Position
Company
Address
Postcode
Email
Signed

TIME 9:30 - 4:30 (Registration 9:00am)

VENUE SOFHT Training Centre, The Granary, Middleton House Farm, Tamworth Road, Middleton Staffs, B78 2BD. Lunch, refreshments and a certificate of attendance are included in the price.

RESERVATIONS AND DIRECTIONS - An acknowledgement of booking will be sent together with directions to the venue on receipt of the registration form. A receipted VAT invoice will be issued for all monies received.

RATES

Member of SOFHT **£390 + VAT**

Non member* **£540 + VAT**

ADDITIONAL COSTS

Course book **£15.00 + VAT** Exam fee **£25.00 + VAT**

Cheques should accompany reservations and be made payable to: **The Society of Food Hygiene and Technology.**



Alternatively, charge the following credit card for

£	Signed	Date
Administration details		
<ul style="list-style-type: none"> All bookings will be acknowledged and confirmation will be sent on receipt of payment. Cheques to be made payable to The Society of Food Hygiene and Technology or charge credit card. 		
Cancellations/Substitutions:		
<ul style="list-style-type: none"> Cancellations must be received by letter, fax or email by no less than 4 weeks prior to the event and will be subject to an administration charge of £30.00 + VAT. Thereafter no refunds will be given. Substitutions may be made and the correct delegate rate will be applied. 		
MasterCard <input type="checkbox"/>	Card No.	<input type="text"/>
Visa <input type="checkbox"/>		<input type="text"/>
Cardholders Name	Total Amount	
Expiry date	<input type="text"/>	Card Security No. <input type="text"/>
Cardholder's Statement address (if different from above)		
<input type="text"/>		
Postcode		
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*** Non Members should consider joining the Society.** Join today and enjoy reduced price registration at this event. A range of categories of membership are available offering many additional benefits; please contact the Society's office for more details.

Continuing Professional Development: Certificates of attendance will be available for collection at the end of the meeting.

Data Protection: The personal information provided by you will be held on a database. The Society sends out promotional material about its activities.

Please inform the Society's office if you do not wish to receive this information.

Please note: The organizers reserve the right to modify the programme or speakers without prior notice.

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