



Fact Sheet: Food Safety

Qualification Number: **500/6698/5**

Credit Value: **3**

HABC Level 3 Award in Food Safety Supervision for Manufacturing (QCF)

The Level 3 Award in Food Safety Supervision for Manufacturing is a qualification aimed at supervisors, team leaders and line managers working in the manufacturing industry. This includes those working in distribution and storage. The qualification is predominantly aimed at those already working in manufacturing

Learners gaining this qualification will know, and be able to apply, the knowledge relating to the supervisor's role at all stages of food production. They will understand the role of the supervisor in food preparation and be able to provide examples of effective supervisory management relating to food production

Its topics are regarded by the Food Standards Agency as being important to maintaining good practice in the production of safe food.

How long will it take me to achieve this qualification?

This qualification is usually obtained by taking a 3 day classroom-based course. However, it can also be achieved through a variety of other methods including blended and distance learning, as long as the recommended learning hours are completed. For example, completing a quiz book (6 to 8 hours) followed by a two-day classroom-based course.

How is the qualification assessed?

It is assessed by a multiple-choice examination, where the candidate must answer at least 40 out of 60 questions correctly. A Merit is awarded to candidates scoring 50 or more. The examination will take a maximum of 2 hours to complete.

What next?

Learners successfully achieving this qualification may wish to progress to:

- HABC Level 4 Award in Food Safety Management for Manufacturing (QCF)

Where can this course be taken?

Through any HABC approved training centre.

