

### **HABC Level 3 Award in Supervising Food Safety in Catering and Fire Safety (QCF)**

This qualification is usually obtained by taking a 3-day classroom-based course. It can also be achieved through other methods including blended and distance learning, as long as the recommended 25 learning hours are completed. For example, completing a quiz book (6 to 8 hours) followed by a two-day classroom-based course.



There are no prerequisites for this qualification however it is strongly advised that learners already hold the Level 2 Award in Food Safety in Catering, or equivalent.

### **Who is this qualification for?**

This qualification is ideal for anyone working as a supervisor, team leader or line manager in the catering and hospitality industry. This includes those working in Care.  
The qualification is also suitable for those owning/managing a smaller catering business.  
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 Foods Standards Agency as being important to maintaining good practice in the production of safe food.

### **Topics covered**

Subjects covered include:

- Microbiology
- Food poisoning and its control
- Personal hygiene
- Cleaning and disinfection
- Food safety management
- Legislation and enforcement
- Kitchen fire safety management
- Hazards and controls
- Food allergies and controls
- Premises and equipment
- Pest management
- Supervisory management

### **Assessment method**

This qualification is assessed through a 60-question multiple-choice question examination. The duration of the examination is 2 hours. Successful learners must achieve a score of at least 40 out of 60 in order to pass. Learners will receive a Merit if they achieve 50 out of 60.

### **What's next?**

Individuals achieving this qualification can progress onto the HABC Level 4 Award in Managing Food Safety in Catering (QCF).

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[need more help?](#)

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