



Level 3 Award *in* Supervising **Food Safety** *for* Manufacturing

FACT SHEET

HABC Level 3 Award *in* Food Safety Supervision *for* Manufacturing

Candidates achieving the HABC Level 3 Award in Food Safety Supervision for Manufacturing will be equipped with the necessary information to manage and supervise food safety in all sizes or types of food manufacturing environment.

The qualification is designed for those who are involved in managing any type of food or drink production facility. In addition to the importance of verifying food safety controls, candidates will gain an appreciation of the specific types of control measures needed when food is produced on a large scale.

The hazards and necessary controls in manufacturing environments often differ from those found in catering, so it is essential that qualifications address this and focus on relevant areas.

This HABC qualification has been designed to address these differences and will ensure that businesses are compliant with the requirement to train food handlers to levels commensurate with their work activities.

The qualification will be recognised by Enforcement Officers, Auditors from all the recognised auditing schemes and customers who need demonstration that the manufacturer has trained staff to a recognised level.



→ **Course length**

Guided learning hours for this qualification are 18 - 21 hours.

→ **Assessment**

60-question multiple-choice examination paper.
Successful candidates must achieve a score of at least 40 out of 60.
Candidates will achieve a Merit if they score 50 out of 60 or over.

→ **Examination duration**

Up to 2 hours.

HABC Approved Centre

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Highfield awarding body for compliance

