

# Food Safety

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

The Level 3 Award in Food Safety Supervision for Retail is a qualification aimed at supervisors, team leaders and line managers working in the retail and other related industries. 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.

In preparation for the transition to the Regulated Qualifications Framework (RQF), the HABC Level 3 Award in Food Safety Supervision in Retail is currently under review and an updated qualification specification will be available from early 2017.

### **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?**

This qualification 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?**

Individuals achieving this qualification can then progress on to any of the HABC Level 4 Food Safety qualifications, which are ideal for those wishing to work in management.

### **Where can this course be taken?**

Through any HABC approved training centre.

Qualification Number: 500/6781/3 Credit Value: 3

# Highfield Fact Sheet

## Sample questions:

1. According to the law, what facilities **must** be provided for handwashing?
  - a) Paper towels, hot and cold water and alcohol wipes
  - b) A washbasin, hot and cold water and hand drying facilities
  - c) Antibacterial gel, hot and cold water and a hot-air drier
  - d) A nailbrush, soap and hand drying facilities
2. How can a supervisor **best** ensure that effective cleaning has taken place?
  - a) Send samples of the food to a laboratory for testing
  - b) Put all staff on a food safety training course
  - c) Regularly observe areas that have been cleaned
  - d) Strictly monitor the amount of detergent and disinfectant used
3. Which of the following is included in the 7 principles of HACCP?
  - a) Establish critical limits
  - b) Provide effective cleaning schedules
  - c) Provide staff with suitable protective clothing
  - d) Conduct bacteriological testing on all food produced

Qualification Number: 500/6781/3 Credit Value: 3