



Food Safety

Highfield Level 3 Award in Food Safety in Retail (RQF)

This qualification is to support a role in the workplace and give learners personal growth and engagement in learning. The qualification is designed for learners who are at, or wish to progress to, a higher or supervisory level within a food retail business.

Topics include ensuring compliance with food safety legislation, the application and monitoring of good hygiene practice, how to implement food safety management procedures and the application and monitoring of good practice regarding contamination, microbiology and temperature control.

How long will it take me to achieve this qualification?

The total qualification time for this qualification is 25 hours, of this 20 hours are recommended as guided learning hours.

TQT is an estimate of the total number of hours it would take an average learner to achieve and demonstrate the necessary level of attainment to be awarded with a qualification, both under direct supervision (forming guided learning hours) and without supervision (all other time). TQT and GLH values are advisory and assigned to a qualification as guidance.

How is the qualification assessed?

This qualification is assessed by multiple-choice examination.

What next?

Individuals achieving this qualification can then progress onto any of the Highfield Level 4 Food Safety qualifications, which are ideal for those wishing to progress to management level within a food business.

Where can this course be taken?

Through any Highfield approved training centre.

Qualification Number: 603/2104/0

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