
Highfield Level 3 Award in Food Safety for Catering (RQF)

QUALIFICATION NUMBER: 603/4942/6

WHO REQUIRES THIS QUALIFICATION?

The objective of 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 wish to progress to a higher or supervisory level within a food catering business.

WHY A HIGHFIELD QUALIFICATION?

Highfield is the leading provider of regulated compliance qualifications in the UK, certificating over 350,000 learners a year.

Highfield currently provides around 70% of all regulated food safety qualifications.

We're extremely proud to be a Highfield-approved centre and offer industry-recognised qualifications that will enhance learners' career prospects.

WHAT NEXT?

On successful completion of this qualification, learners may wish to continue their development by undertaking one of the following qualifications:

- Highfield Level 4 Award in Food Safety in Catering
- Hospitality competency- based qualifications

COURSE DATES

**BOOK
NOW**



FOOD SAFETY FACT SHEET



**QUALIFICATION TIME IS 25
HOURS, RECOMMENDED 20
GLH**



**ASSESSED BY A MULTIPLE-
CHOICE EXAMINATION**

REGULATED BY:

OFQUAL

QUALIFICATIONS WALES

WHAT DOES THE QUALIFICATION COVER?

Topics include:

- Requirements for ensuring compliance with food safety legislation and management procedures
- The application and monitoring of good practice
- Contamination, temperature control, personal hygiene and cleaning

WHERE CAN THIS COURSE BE TAKEN?

This qualification can be taken through any Highfield approved training centre.



Highfield

Approved Highfield Centre