Course Description

This is a 10 hour e-learning course on Level 3 Food Safety and concludes with a 40 question course review. The course is very relevant for anyone who manages or supervises small, medium or large catering or retail businesses. Particularly relevant for those who have to develop or monitor HACCP based food safety management procedures and systems.

Why is this training important?

Anyone working in a supervisory position in the food business is not only responsible but also accountable for food safety. It is therefore vital they are equipped with both the knowledge and confidence to do their job effectively.

£150