

QUALIFICATION SPECIFICATION

FAA LEVEL 3 AWARD IN **SUPERVISING FOOD SAFETY IN CATERING (RQF)**



The qualification is aimed at anyone working in a supervisory/managerial position where food is prepared, cooked and served and is appropriate for all catering operations. It is also suitable for owners or managers of catering businesses.

The topics covered are regarded by the Foods Standards Agency as being important to maintaining good practice in the production of safe food.



QUALIFICATION SPECIFICATION

Qualification structure

This qualification is regulated in the UK and awarded by First Aid Awards. FAA are an Awarding Organisation regulated by Ofqual. The qualification sits on the Regulated Qualifications Framework (RQF).

The qualification is supported by People 1st.

The qualification consists of one mandatory unit:

FAA LEVEL 3 AWARD IN SUPERVISING FOOD SAFETY IN CATERING (RQF)						
QAN	Unit title	URN	Credit value	Level	GLH	TQT
601/2681/4	The Principles of Food Safety Supervision for Catering	K/502/0388	3	3	18	25

QAN - Qualification accreditation number URN - Unit reference number GLH - Guided learning hours TQT - Total Qualification Time

Entry requirements

The qualification is available to learners aged 16 or over.

It is recommended that learners should hold a minimum of Level 1 in literacy or equivalent to undertake this qualification.

It may be possible to allocate a reasonable adjustment to a learner who has a disability, medical condition or learning need; learners should contact their training provider to discuss. Any reasonable adjustments granted must be in line with the [FAA Reasonable Adjustments Policy](#).

Qualification delivery

The qualification has 18 assigned guided learning hours (GLH) and 25 hours total qualification time (TQT). GLH indicates the number of classroom contact hours that the learner will undertake. TQT includes GLH but also takes into account any unsupervised learning and is an estimate of how long the average learner will take to complete the qualification.

The minimum classroom contact time of 18 hours should be delivered over a minimum of 3 days. The course can be spread over a maximum of 10 weeks, ensuring that each session is a minimum of two hours.

The class ratio for this qualification is a maximum of 16 learners to 1 Trainer/Assessor

Certification

The qualification does not have an expiry date but refresher training and keeping up to date with changes to policies, procedures and new legislation through ongoing CPD is vital.

Progression

FAA offer qualifications in first aid, health & safety and safeguarding should learners wish to diversify.

QUALIFICATION SPECIFICATION

Learning outcomes and assessment criteria

A regulated qualification has set learning outcomes and assessment criteria. The learning outcomes describe the skills and knowledge a learner will gain by successfully completing the qualification. The assessment criteria state the skills, knowledge and competence a learner will be required to demonstrate during the course assessment. A learner must successfully achieve all assessment criteria to be awarded the qualification.

THE PRINCIPLES OF FOOD SAFETY SUPERVISION FOR CATERING	
LEARNING OUTCOMES The learner will:	ASSESSMENT CRITERIA The learner can:
1. Understand the role of the supervisor in ensuring compliance with food safety legislation	<p>1.1 Summarise the importance of food safety management procedures</p> <p>1.2 Explain the responsibilities of employers and employees in respect of food safety legislation and procedures for compliance</p> <p>1.3 Outline how the legislation is enforced</p>
2. Understand the application and monitoring of good hygiene practice	<p>2.1 Explain the importance of, and methods for, temperature control</p> <p>2.2 Explain procedures to control contamination and cross-contamination</p> <p>2.3 Justify the importance of high standards of personal hygiene</p> <p>2.4 Explain procedures for cleaning, disinfection and waste disposal</p> <p>2.5 Outline requirements relating to the design of food premises and equipment</p> <p>2.6 Describe the importance of, and methods for, pest control</p>
3. Understand how to implement food safety management procedures	<p>3.1 Describe the importance to food safety of microbial, chemical, physical and allergenic hazards</p> <p>3.2 Describe methods and procedures for controlling food safety to include critical control points, critical limits and corrective actions</p> <p>3.3 Explain the requirements for monitoring and recording food safety procedures</p> <p>3.4 Describe methods for, and the importance of, evaluating food safety controls and procedures</p>
4. Understand the role of the supervisor in staff training	<p>4.1 Explain the requirements for induction and on-going training of staff</p> <p>4.2 Explain the importance of effective communication of food safety procedures</p>

ASSESSMENT INFORMATION

The qualification is assessed by a written assessment.

A learner must successfully pass the written assessment to achieve the qualification. There is no grading of the assessment; learners pass or are referred.

The learner will complete a written assessment paper containing 35 open and multiple choice questions needing to achieve a minimum of 27 out of 35 to pass. The duration of the assessment is 60 minutes. An example question is 'List 3 control measures that can be put into place to ensure delivery of food is uncontaminated.'