

Food Hygiene Level 3

18 Hour Online Course



Overview

This comprehensive **online course** covers an extensive range of essential food hygiene information and enables learners to gain a **Level 3 (QCF) award** in food hygiene. The course is ideally suited for supervisors / managers overseeing the storage, preparation and management of food within the workplace.

Who is the course suitable for?

- Anyone overseeing food preparation and hygiene
- Catering / Hospitality / Hotel Staff
- Supervisors / Managers overseeing food preparation in the workplace

What to expect

- Engaging online training
- Interactive learning techniques
- Study in your own time
- Fully certificated for 3 years
- Nationally recognised qualification

Duration

This course is made up of **18-24 Guided Learning Hours**; a combination of videos and text, ending with an exam consisting of 60 multiple choice questions

Course content

- Food Safety Laws
- Science of Food Poisoning
- Hazards & Cross Contamination
- Food Safety Management Systems
- Spoilage & Preservation
- Temperature Control
- Cleaning & Waste Management
- Personal Hygiene
- Pest Control
- Premises & Equipment
- The Supervisor's Role
- Training Your Team
- Ethics & Environment

Availability

Online eLearning course **available anywhere in the UK**

Duration

This is an **18-24 hour** Online eLearning course

Assessment

Learners will be **assessed** as part of the eLearning course

Certification

On completion of the course you will receive a Food Hygiene Level 3 **certificate** valid for **3 years**

Cost

£105 per learner (No VAT)

Tigerlily Training are a **TQUK** accredited training centre

To book a course or for more information, call us today on **0300 3020 999** or visit **www.tigerlilytraining.co.uk**