

Level 3 Award in Food Safety



1st, 2nd and 3rd
December 2025

The
RedCat
Partnership
Health and Safety Consultants

A 'Hands-On' Approach

WHO'S SUITABLE?

Supervisory staff in any catering or manufacturing business, who are involved in the implementation of food safety management systems, and the direct supervision of staff. Owners and managers of smaller businesses would also benefit from the course.

If you're unsure, contact us.

HOW?

There's no substitute for a traditional classroom-based course. Our training is based around real case studies and a variety of other lively, engaging activities; no PowerPoint overload.

You'll also get invaluable advice and insights from our highly experienced facilitators.

The course is delivered at our [No.8 training facilities](#) where we have a full range of state-of-the-art training technology.

This is a challenging course, equivalent to A-level studies, so a degree of motivation and self-study will be required.

WHY REDCAT?

Tutors Sarah and Richard, as Chartered Environmental Health Officers have extensive knowledge attained over 70+ years of experience.

We deliver the knowledge, retention, understanding and behavioural change that supervisors require, something e-learning can't guarantee.

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Course Overview

Topics include:

- The importance of food safety management procedures and complying with the law
- The principles of HACCP and their application
- Ensuring that microbiological, chemical, physical, and allergenic hazards are controlled
- Ensuring good temperature control and stock rotation
- The importance of ensuring good personal hygiene and preventing contamination, including handwashing, protective clothing, cuts, training and reporting illness
- Ensuring that work areas and equipment are kept clean and safe
- Ensuring safe waste disposal and pest management
- Implementing food safety management systems

The qualification's Awarding Body is Highfield Qualifications.



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The Practicalities



REQUIREMENTS

- Holding a Level 2 Award in Food Safety is recommended.
- A quiet space for study at home, outside of classroom sessions.
- Time and motivation to learn.
- A valid form of photo identification.
- Guided Learning Hours (taught and through structured self-study) is 20 hours, over 3 days plus time for homework and revision.
- Assessment Format: Delegates will need to complete a 45-question, multiple-choice test of the course syllabus. The “pass” mark is 30 marks, and a “distinction” is awarded for 36 marks.



COST

*£485+VAT per person
(includes all course materials and exam fees)*

*To book contact RedCat Partnership on 01603 473732 or
support@redcatpartnership.co.uk*

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Avoid This.



Get This.

