Level 3 Award in Food Allergen Management for Caterers



The 'Normal' Approach

Partnership
Health and Safety Consultants

A 'Hands-On' Approach

COVID-19

As health and safety consultants we understand the risks Covid-19 presents, especially within the hospitality sector, that's why we have taken extra steps to ensure our training facility is as secure as it can be, To find more about our Covid-19 policy please click here

WHO IS THIS COURSE FOR?

A variety of supervisors and managers in catering, including those responsible for; the sourcing, purchase, delivery and storage of raw materials Menu planning and design Kitchen supervision And also the owner/managers of smaller catering businesses

HOW?

Guided Learning Hours: a total of 10 hours, covered by some pre-course work and one classroom day (09:00-16:30)

Assessment Format: Delegates will need to complete a 30-question, multiple choice test of the course syllabus. Pass mark is 18 marks, distinction is 24 marks.

WHY REDCAT?

Tutors Sarah and Richard, as chartered Environmental Health Officers have extensive knowledge attained over 60+ years of experience.

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



The Practicalities

REQUIREMENTS

Level 3 is roughly equivalent to "A" level study. Candidates require good functional skills (particularly written English), a degree of academic ability, and the time and motivation to complete pre-course work. Attitude is important here, with a willingness to take on-board new or revised management activities to achieve above average performance Prior experience with food safety is essential, e.g. through Level 2 Award in Food Safety

COST

<u>COST</u>: £285 +VAT per person (includes all course materials, textbook and exam fee).

Contact RedCat Partnership on 01603 473732 or support@redcatpartnership.co.uk



Avoid This.



Get This.

