

**FOOD SAFETY**

**Highfield Level 3 Award in Supervising Food Safety at Sea (RQF)**

The objective of this qualification is to provide knowledge, skill and behaviours to all food-handling supervisors, team leaders and line managers working on a vessel at sea concerning supervision of food production.

Learners achieving this qualification will be able to apply the knowledge relating to a supervisor’s role at all stages of food productions whilst at sea. They will understand the role of a supervisor in food preparation, food safety, good hygiene practices and will be able to provide examples of effective management that relates to Food Safety onboard.

**Unit Standards**

**Unit 1 – Introduction Allergic Reactions, Symptoms, Treatments, Demographics and Statistics**

**Unit 2 – Common Allergens**

**Unit 3 – Allergen Legislation & Guidance**

**Unit 4 – Pre-requisites for good hygiene practice & Allergen control**

**Unit 5 – Practical control measures from Supplier to Consumer**

**Unit 6 – Staff Training**

**Unit 7 – Allergen Policies and verification methods**

**Pre-requisite Qualification**

**Highfield Level 2 Food Safety in Catering (RQF) or suitable equivalent**

**Assessment Methods**

This qualification is assessed through a 2 hour, 45 question multiple-choice question examination. Learners must achieve 60% in order to pass.

**How long will it take me to achieve this qualification?**

The total qualification time for this qualification is 3 days of guided learning.

**Where can this course be taken?**

Baobab Development Solutions – Cape Town – South Africa

Qualification Number: 603/0968/4 Credit Value: 3