



BRITSAFE LEVEL 3

CERTIFICATE IN FOOD SAFETY FOR MANUFACTURING

102/5215/3



Introduction:

The Britsafe Level 3 Certificate in Food Safety for Manufacturing is an advanced qualification designed for supervisors, team leaders, quality assurance personnel, and those with frontline responsibility for maintaining food safety within manufacturing operations. This course delivers in-depth understanding of the complex food safety challenges associated with high-volume, multi-shift production environments, with a strong focus on hazard control, regulatory compliance, and supervisory accountability. Learners develop the competence to evaluate risks related to microbiological, chemical, allergenic, and physical contamination, implement and monitor HACCP-based systems, respond to non-conformances, and lead operational teams in upholding hygiene standards aligned with the Food Safety Act 1990, Regulation (EC) No. 853/2004, and global audit frameworks such as BRCGS. Emphasizing the relationship between production performance and food safety culture, the course equips learners to translate legislation into actionable procedures, influence workforce behavior, and prepare for internal and external inspections. Ideal for those advancing into leadership roles, this qualification underpins legally compliant and commercially resilient manufacturing processes by embedding food safety into operational management at a strategic level.

Qualification Regulation and Support:

The Britsafe Level 3 Certificate in Food Safety for Manufacturing has been developed to support advanced food safety competence in supervisory and compliance-critical roles. It is awarded by Britsafe™ Qualifications UK Limited, ensuring alignment with statutory food law, recognized audit schemes, and operational leadership standards across the manufacturing sector.

Key facts:

Qualification Number:	102/5215/3
Minimum Contact Hours:	20
Guided Learning Hours:	20
Credit Value:	2
Credential Status:	Certificate
Assessment Method:	Multiple-choice examination



Qualification Overview and Objective:

The Britsafe Level 3 Certificate in Food Safety for Manufacturing is designed for individuals seeking advanced expertise in ensuring food safety within manufacturing environments. Participants gain in-depth knowledge of risk assessment, control measures, and compliance with regulatory requirements. The qualification emphasizes proficiency in implementation and monitoring, preparing individuals for leadership roles requiring specialized knowledge in maintaining high standards of food safety in manufacturing processes.

The objective of the qualification is to:

- Develop advanced knowledge of food safety principles in manufacturing.
- Assess and manage complex risks associated with manufacturing processes.
- Learn to implement and monitor effective control measures.
- Understand regulatory requirements and industry standards for food safety.
- Demonstrate proficiency in overseeing food safety practices in manufacturing.

Entry Requirements:

To register for this qualification, learners are required to meet the following entry requirements:

- Must be aged 16 and over
- Participants should have a basic understanding of the English language to effectively engage with course materials and assessments.
- This course is open to individuals of all backgrounds and experience levels who have an interest in workplace health and safety.

Geographical Coverage:

This qualification is suitable for delivery in England, Northern Ireland, Wales and can be offered internationally.

Delivery/Assessment Ratios:

To effectively deliver this qualification, centres are recommended not to exceed the ratio of 1 Qualified Tutor to 12 Learners in any one instance. If centres wish to increase the recommended ratio, they must first inform your dedicated Britsafe™ accounts manager before doing so.

Centre Requirements:

To effectively deliver this qualification, centres should have the following resources in place:

- Classroom with suitable seating and desks; and
- High-quality teaching and learning resources.

Guidance on Delivery:

The total qualification time (TQT) for this qualification is 20-hours and of this 20-hours is recommended as guided learning (GL). TQT is an estimate of the total number of hours it would take an average learner to achieve and demonstrate the necessary level of attainment to be awarded with a qualification, both under direct supervision (forming Guided Learning Hours) and without supervision (all other time). TQT and GLH values are advisory and assigned to a qualification as guidance.



Guidance on Assessment:

This qualification is assessed through a multiple-choice question exam.

- Centre's must take all reasonable steps to avoid any part of the assessment of a learner (including any internal quality assurance and invigilation) being undertaken by any person who has a personal interest in the result of the assessment.
- Centres must follow Britsafe™ Examination and Invigilation Procedures. Completed examination papers are to be returned to Britsafe™ for marking or If in case of online examination; records shall be updated on EMS portal accordingly.

Guidance on Quality Assurance:

Britsafe™ requires centres to have in place a robust mechanism for internal quality assurance. Britsafe™ will support centres by conducting ongoing engagements to ensure and verify the effective and efficient delivery, quality assurance and invigilation of the qualification.

Tutor Requirements:

Britsafe™ recommends nominated tutors for this qualification meet the following requirements:

- A relevant health and safety qualification at Level 3 or higher,
- Membership of a professional body (e.g., IOSH, IIRSM) is desirable.
- Hold a relevant subject area qualification/or be occupationally competent.
- Hold a recognized teaching/training qualification (or suitable equivalent).
- Level 3 Award in Education and Training (AET) or Train The Trainer.





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