



BRITSAFE LEVEL 3

CERTIFICATE IN FOOD SAFETY FOR RETAIL

102/5221/3

Introduction:

The Britsafe Level 3 Certificate in Food Safety for Retail is an advanced qualification designed for team leaders, department heads, and retail managers responsible for maintaining high standards of food safety across consumer-facing operations. This course provides an in-depth exploration of the legislative, operational, and supervisory responsibilities required to ensure food safety in dynamic retail environments such as supermarkets, delis, bakeries, butchers, and food counters. Learners develop the skills to evaluate risks, implement HACCP-based controls, lead hygiene inspections, manage allergen protocols, respond to non-compliances, and oversee the training and behavior of food-handling staff. Aligned with the Food Safety Act 1990, Regulation (EC) No. 852/2004, and sector-specific audit frameworks, the qualification emphasizes the critical role of managerial leadership in upholding food integrity, protecting consumer health, and ensuring legal and reputational compliance. It is particularly suited to those progressing into or currently occupying supervisory roles, where oversight of food safety systems and frontline teams is essential to the retail organization's operational credibility and risk management strategy.

Qualification Regulation and Support:

The Britsafe Level 3 Certificate in Food Safety for Retail has been developed to meet advanced supervisory and compliance requirements within regulated food retail operations. It is awarded by Britsafe™ Qualifications UK Limited, supporting statutory alignment, managerial accountability, and recognized industry standards for food safety leadership in retail settings.

Key facts:

Qualification Number:	102/5221/3
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 Retail is designed for individuals seeking advanced expertise in ensuring food safety within diverse retail 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 retail.

The objective of the qualification is to:

- Develop advanced expertise in food safety principles for retail environments.
- Assess and manage complex risks associated with diverse retail food handling 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 retail.

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.





Office 4303,
58 Peregrine Road,
Hainault, Ilford,
Essex,
United Kingdom,
IG6 3SZ

+44 741 334 9006
info@britsafequal.com
www.britsafequal.com