



BRITSAFE LEVEL 3

CERTIFICATE IN FOOD SAFETY FOR CATERING

102/5218/3



Introduction:

The Britsafe Level 3 Certificate in Food Safety for Catering is an advanced, industry-aligned qualification designed for chefs, catering managers, supervisors, and senior food handlers who hold day-to-day responsibility for food safety within hospitality and food service operations. This course provides a comprehensive understanding of the scientific, procedural, and legislative foundations that underpin effective food safety management in busy, consumer-facing environments. Learners will develop critical competencies in evaluating and controlling microbiological, allergenic, physical, and chemical risks; implementing and supervising HACCP-based systems; managing corrective actions; and leading food safety practices across diverse catering settings. With a strong emphasis on legal accountability under the Food Safety Act 1990 and Regulation (EC) No. 853/2004, this qualification enables candidates to interpret regulatory requirements and translate them into consistent operational standards, audit readiness, and team compliance. The course also explores the role of leadership in shaping food safety culture, supporting continuous improvement, and safeguarding customer wellbeing in high-pressure service environments. This Certificate is essential for individuals progressing into supervisory or management roles where legal, operational, and reputational food safety risks converge.

Qualification Regulation and Support:

The Britsafe Level 3 Certificate in Food Safety for Catering has been developed to meet the advanced supervisory and compliance requirements of modern catering operations. It is awarded by Britsafe™ Qualifications UK Limited, ensuring alignment with food safety legislation, sector audit frameworks, and recognized leadership standards in high-risk food service environments.

Key facts:

Qualification Number:	102/5218/3
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 Catering is designed for individuals seeking advanced expertise in ensuring food safety within diverse catering 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 catering.

The objective of the qualification is to:

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

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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