

Fact Sheet: Food Safety



HABC Level 3 Award in Principles of Developing a Positive Food Safety Culture

Food safety culture is fast becoming a topic of importance in the food industry as businesses recognise the need for all members of staff, from food handlers to management, to show a commitment to the safety of food produced.

The **Level 3 Award in Principles of Developing a Positive Food Safety Culture** is designed for delivery to supervisors of food handlers or managers of food businesses. It has been devised to improve awareness of developing and maintaining a positive food safety culture and how every staff member is important in achieving this.

Topics include the importance of leadership and communication and how to promote a positive food safety culture in a business by motivating and training staff and regularly performing reviews of working practices.

How long will it take me to achieve this qualification?

This qualification is usually obtained by taking a one-day classroom-based course. However, it can also be achieved through a variety of other methods including blended and distance learning as long as the recommended learning hours are completed.

How is the qualification assessed?

This qualification is assessed by a learner workbook set by HABC and marked by the centre.

What next?

Individuals achieving this qualification can progress onto:

- HABC Level 4 Award in Managing Food Safety in Catering (QCF); and
- HABC Level 4 Award in Food Safety Management for Manufacturing (QCF).

Where can this course be taken?

Through any HABC approved training Centre.

