

# Highfield Level 3 Award in Food Safety for Catering (RQF)

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QUALIFICATION NUMBER: 603/4942/6

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## WHO REQUIRES THIS QUALIFICATION?

The objective of this qualification is to support a role in the workplace and give learners personal growth and engagement in learning. The qualification is designed for learners who wish to progress to a higher or supervisory level within a food catering business.

## WHY A HIGHFIELD QUALIFICATION?

Highfield is the leading provider of regulated compliance qualifications in the UK, certifying over 350,000 learners a year.

Highfield currently provides around 70% of all regulated food safety qualifications. We're extremely proud to be a Highfield-approved centre and offer industry-recognised qualifications that will enhance learners' career prospects.

## WHAT NEXT?

On successful completion of this qualification, learners may wish to continue their development by undertaking one of the following qualifications:

- Highfield Level 4 Award in Food Safety in Catering
- Hospitality competency-based qualifications

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**COURSE  
DATES TBC**

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**FOOD SAFETY  
FACT SHEET**



**QUALIFICATION TIME IS 25  
HOURS, RECOMMENDED 20  
GLH**



**ASSESSED BY A MULTIPLE-  
CHOICE EXAMINATION**

**REGULATED BY:**

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**OFQUAL**

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**QUALIFICATIONS WALES**

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## WHAT DOES THE QUALIFICATION COVER?

Topics include:

- Requirements for ensuring compliance with food safety legislation and management procedures
- The application and monitoring of good practice
- Contamination, temperature control, personal hygiene and cleaning

## WHERE CAN THIS COURSE BE TAKEN?

This qualification can be taken through any Highfield approved training centre.

**BOOK  
NOW 01827 281 245**



**Highfield**

Approved Highfield Centre