

Food Safety

HABC Level 3 Award in Supervising Food Safety at Sea (RQF)

This qualification is designed for those learners wishing to gain a nationally recognised qualification in food safety at a supervisory level. It is aimed at supervisors, team leaders and line managers working in the food and drink industry on board a ship.

Learners gaining this qualification will know, and be able to apply, the knowledge relating to the supervisor's role at all stages of food production.

The HABC Level 3 Award in Supervising Food Safety at Sea (RQF) is accredited and has been developed to protect customers, brand reputation and profits.

How long will it take me to achieve this qualification?

This qualification is usually obtained by taking a 3 day classroom-based course. However, it can also be achieved through a variety of other methods including blended and distance learning.

How is the qualification assessed?

This qualification is assessed by multiple-choice examination.

Learners must answer a series of multiple-choice questions across the breadth of the course syllabus within a 1 hour 30 minute time frame.

What next?

Individuals achieving this qualification may choose to progress onto a Level 4 Award in Managing Food Safety qualification in Manufacturing or Catering. These qualifications are ideal for those wishing to work in management.

Where can this course be taken?

Through any HABC approved training centre.

Highfield Fact Sheet

Sample questions:

- In the event of a food poisoning outbreak, the **main** role of the UK or US port authority is to:
 - ensure that the galley is cleaned
 - dispose of all suspect food
 - limit the spread of the outbreak
 - train staff to prevent future outbreaks
- The most important reason for a supervisor to ensure that food handlers wash their hands is to reduce the:
 - number of customer complaints
 - risk of spoiling food with bacteria
 - risk of chemical contamination
 - number of food-borne pathogens
- Which of the following signs would **most** likely indicate an infestation of stored product insects (SPIs)?
 - Unusual smells
 - Egg cases
 - Holes in food
 - Holes in pipes
- The **best** way that supervisors can prevent contamination of food by allergens in a food room is to:
 - display all allergenic ingredients below 8°C
 - designate an area for the preparation of allergenic ingredients
 - ensure that the movement of allergenic ingredients is increased
 - store all allergenic ingredients together
- If a food safety offence has been discovered to have a direct impact on public health, what is the most serious action that the UK or US port authority can take?
 - Arrange a follow-up review
 - Issue an improvement notice
 - Inspect all due-diligence paperwork
 - Serve a no-sail order

Qualification Number: 603/0968/4 Credit Value: 3