

**THE FIRST AND THE ONLY FOOD SAFETY
TRAINING COURSE APPROVED AND REGISTERED BY**

الهيئة العامة للغذاء والدواء
Saudi Food & Drug Authority



THE FOOD REGULATORY AUTHORITY IN THE KINGDOM OF SAUDI ARABIA

LEVEL 3 AWARD IN FOOD SAFETY

THE OBJECTIVE OF THIS QUALIFICATION IS TO SUPPORT A ROLE IN THE WORKPLACE
AND GIVE LEARNERS PERSONAL GROWTH AND ENGAGEMENT IN LEARNING.



رؤية
2030

المملكة العربية السعودية
KINGDOM OF SAUDI ARABIA

SAUDI ARABIAN GOVT. APPROVED TRAINING CENTER



المؤسسة العامة للتدريب التقني والمهني
Technical and Vocational Training Corporation



BEMCON
INSTITUTE OF FOOD SAFETY



Highfield
Qualifications
International Approved Center

FOR FURTHER DETAIL COURSE FEE & REGISTRATION, PLEASE CONTACT AT CUSTOMER.SERVICES.SAUDIA@BEMCON.CO.UK

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WHO REQUIRES THIS QUALIFICATION?

Supervisors/managers and future supervisors and managers.

The training of food handlers is a legal requirement, and the key to profitability and high standards of food safety is to train supervisors and managers and ensure their competency

GUIDANCE ON ASSESSMENT

1. This qualification is assessed by multiple-choice examination.
2. Learners must complete 45 questions within 90 minutes.
3. Successful learners will have to demonstrate knowledge & understanding across the qualification syllabus and achieve a pass mark of 66% (30/45).
4. Learners will receive a Distinction if they achieve a pass mark of 80% (36/45).

WHAT DOES THE QUALIFICATION COVER?

1. The importance of food safety management procedures and complying with the law
2. The role of the supervisor in maintaining food safety
3. Ensuring that microbiological, chemical, physical and allergenic hazards are controlled
4. Ensuring good temperature control and stock rotation
5. The importance of ensuring good personal hygiene and preventing contamination, including handwashing, protective clothing, cuts, training and reporting illness
6. Ensuring that work areas & equipment are kept clean and safe
7. Ensuring safe waste disposal and pest management
8. Implementing food safety management systems

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DECEMBER 03-05, 2023

FOR FURTHER DETAIL AND REGISTRATION, PLEASE CALL OR SEND PERSONAL DETAIL TO ANY OF THE BELOW MENTIONED STAFF.



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