



# WSQ Food Safety Course Level 3

WSQ Food Safety Course Level 3 (formerly known as WSQ Conduct Food & Beverage Hygiene Audit course) is an advanced program designed to deepen participants' understanding and expertise in food safety management and compliance.

This training equips participants with advanced knowledge and skills to enhance food safety practices and compliance in complex and diverse food service environments.

**DURATION**

3 days

**LANGUAGE**

English/ Mandarin

**TSC CODE**

FSS-FRC-3004-1.1

# WSQ Food Safety Course Level 3

## Course Content

The syllabus focuses on:

- Food safety practices and regulatory requirements
- Types of pre-requisite programmes implemented in food establishments
- Methods used to conduct food safety and hygiene inspections/checks
- Food safety and hygiene lapses and corrective actions
- Hazard Analysis and Critical Control Point (HACCP) principles and Food Safety Management System (FSMS)

## Who Should Attend

- Food Hygiene Officer (FHO) such as a chief chef, sous chef, restaurant manager, operations manager, or supervisor who help owners or licensees oversee and enhance the standard of hygiene and sanitation in their premises

## Method of Study

- Face-to-face training

## Assessment (2 hours)

- Written assessment – Multiple-choice questions
- Practical performance

## Certification

- Statement of Attainment will be awarded for participants who are competent

## Dress code

- Wear covered shoes, long pants
- Clean and trimmed fingernails
- Tie up long hair

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## Minimum Entry Requirement

- GCE N Level pass in English (Grade D and above) or equivalent, or - ES WSQ Workplace Literacy (WPL) Level 4 and above
- Participants should have the ability to speak, read and write in simple English/ Chinese

## Learning Outcomes

By the end of this training, learners from WSQ Food Safety Course Level 3 will be able to:

- Demonstrate a comprehensive understanding of food safety practices, including compliance with local regulatory requirements
- Identify and describe the various types of pre-requisite programs implemented in food establishments
- Apply various methods to conduct food safety and hygiene inspections in food establishments.
- Apply HACCP principles and Food Safety Management System to control food safety hazards