MERCURY

Food Safety Level 3

18 – 22 October 2027
Madrid (Spain)



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Ref: 121724_1081720 **Date:** 18 – 22 October 2027 **Location:** Madrid (Spain) **Fees:** 5600 Euro

Introduction

Food safety is a critical pillar in ensuring public health and maintaining high standards within food-related industries. This Food Safety Level 3 course provides an advanced theoretical understanding of food hygiene principles and operational control systems. It focuses on strengthening supervisory responsibilities in food handling environments. Participants will explore structured approaches to hazard control and risk prevention. The program emphasizes compliance with international food safety requirements and regulatory frameworks. It prepares professionals to manage and monitor safe food operations with confidence and accuracy.

Targeted Groups

This Food Safety Level 3 training targets professionals seeking knowledge and skills:

- Food supervisors.
- Catering managers.
- Quality control staff.
- Restaurant leaders.
- Food handlers.
- Hospitality teams.
- Kitchen managers.
- Compliance officers.

Course Objectives

Participants will achieve the following objectives by completing the Food Safety Level 3 course:

- Develop advanced understanding of food safety principles and hygiene standards in complex food environments.
- Strengthen knowledge of contamination risks and prevention methods across food production and service stages.
- Apply structured food safety management system concepts to daily operations and supervision tasks.
- Interpret and implement HACCP principles to effectively control and monitor hazards.
- Enhance the ability to ensure food safety compliance within regulatory and organizational frameworks.
- Identify critical control points and apply corrective actions when deviations occur.
- Improve supervisory decision-making in food handling safety procedures and operational oversight.
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Build capability to support audits, inspections, and continuous improvement in food safety performance.

Targeted Competencies

Participants will gain the following competencies during the Food Safety Level 3 program:

- Ability to apply advanced food safety training concepts in supervisory roles.
- Skill in monitoring food hygiene certification requirements and operational standards.
- Competence in identifying biological, chemical, and physical hazards.
- Capability to manage HACCP level 3 systems in structured environments.
- Proficiency in enforcing food handling safety procedures across teams.
- Strength in documenting and reporting food safety compliance activities.
- Ability to evaluate risks within a food safety management system.
- Competence in maintaining consistent hygiene control practices.

Studying Scenarios

In this Food Safety Level 3 training, participants develop skills through the following scenarios:

- Supervising food preparation areas while identifying hygiene violations and correcting unsafe practices in real-time operations.
- Evaluating contamination risks in storage systems and applying preventive control measures to reduce spoilage and hazards.
- Managing HACCP documentation and reviewing critical control points during food production cycles in structured environments.
- Responding to inspection findings and implementing corrective actions to ensure full food safety compliance standards.

Course Content

Unit 1: Foundations of Advanced Food Safety

- Overview of food safety Level 3 standards.
- Core principles of food hygiene certification.
- Introduction to the food safety management system structure.
- Importance of advanced food safety training in the industry.
- Key roles in supervisory food safety control.
- Overview of food safety compliance requirements.
- Relationship between safety culture and operational performance.

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Unit 2: Foodborne Hazards and Risk Control

- Types of biological contamination in food systems.
- Chemical hazards in food handling environments.
- Physical hazards and prevention techniques.
- Risk identification in food production chains.
- Control measures for cross-contamination prevention.
- Temperature control and microbial growth risks.
- Advanced hazard analysis in food safety operations.

Unit 3: HACCP Principles and Application

- Introduction to HACCP principles in practice.
- Identification of critical control points in operations.
- Establishing critical limits for food processes.
- Monitoring procedures for hazard control.
- Corrective actions for deviation management.
- Verification processes in HACCP systems.
- Documentation requirements for HACCP level 3.

Unit 4: Food Safety Supervision and Operations

- Supervisory responsibilities in food handling safety.
- Staff hygiene control and behavioral monitoring.
- Kitchen and storage area inspection procedures.
- Implementation of operational food safety standards.
- Communication of safety procedures to teams.
- Incident reporting and corrective action tracking.
- Maintaining continuous food safety compliance.

Unit 5: Compliance, Auditing, and Continuous Improvement

- Food safety audit preparation and execution.
- Internal inspection systems and performance checks.
- Regulatory compliance in food service environments.
- Evaluation of the effectiveness of the food safety management system.
- Continuous improvement strategies in hygiene control.
- Documentation and record-keeping best practices.
- Advanced review of food safety performance indicators.

Final Insights & Key Takeaways

Food safety excellence depends on consistent supervision, structured control systems, and disciplined application of hazard prevention principles. Mastery of Food Safety Level 3 standards ensures stronger compliance, safer operations, and improved public health protection across all food environments.