

This certificate is presented to

Andrew Paton

who has successfully completed the training course and assessment in

Level 3 Supervising Food Safety

This course is designed to meet the national occupational standards and covers:

- Introduction • Microbiology • Food Contamination • Personal Hygiene
- Design and Construction of Food Premises and Equipment • Pest Control
- Food Storage & Temperature Control • Food Preservation
- Cleaning & Disinfection • HACCP Overview • Legislation

08 August 2011

Date: _____

Certificate No: **1402**

Signed: *Verner Wheelock*
Dr Verner Wheelock (Food Specialist)

Signed: *L.P. Ord.*
Director (Virtual College)

Authorisation Seal



To verify, telephone 01943 605976



The content of this course has been independently certified as conforming to universally accepted Continuous Professional Development (CPD) guidelines



INVESTOR IN PEOPLE

