Laser Learning Awards

QUALIFICATION SPECIFICATION

LASER Level 3 Award in Supervising Food Safety



Laser Learning Awards

LASER supports its Approved Centres to develop flexible and responsive credit based courses. This includes those that widen access to lifelong learning, and address exclusion and participation. The structure of our qualifications enables learners to be recognised for their achievement, to accumulate credit, and use this to access further qualifications and learning over time.

LASER makes sure:

- quality assurance underpins all provision.
- only centres that meet national standards are approved (for course and qualification delivery and quality assurance).

LASER staff:

- have a wide experience of centre, course and qualification approval.
- support centres to make sure awards are valid and valued.

Contact us

www.laser-awards.org.uk

enquiries@laser-awards.org.uk

01932 569894

Copyright © Laser Learning Awards

Contents

Summary of Changes **4**

Qualification Overview **5**

1. About the Qualification **6**

2. Offering the Qualification **6**

2.1 Aims and Objectives 6

2.2 Entry Requirements 6

2.3 Achieving the Qualification 7

2.4 Language Requirements 7

2.5 Identity checks 8

2.6 Progression Opportunities 8

3. How the Qualification will be Assessed **8**

4. Special Arrangements for Learners with Particular Requirements **8**

5. Tutor and Invigilator Requirements **8**

6. Internal and External Quality Assurance of the Qualification **9**

6.1 Retaining Evidence 10

Appendix 1: Ofqual Level Descriptors – Level 3 ..... **11**

Appendix 2: Unit List **12**

Summary of Changes

Version	Publication Date	Summary of Changes
V1.2	August 2026	Qualification Review Date updated. Twitter/X logo removed.
V1.1	July 2024	Document and file links updated throughout to accommodate new LASER website. Offering the Qualification: additional text added regarding identity checking of learners. General grammar, formatting and spelling updates.

Qualification Overview

OFQUAL QUALIFICATION NUMBERS	
610/0380/3	LASER Level 3 Award in Supervising Food Safety

Laser Learning Awards is an awarding organisation regulated by Ofqual, the regulator of qualifications, examinations and assessments in England.

PURPOSE AND AIM OF QUALIFICATIONS	The LASER Level 3 Award in Supervising Food Safety has been developed for those supervising, or preparing to supervise others involved in the preparation, storing and handling of food.
ENTRY REQUIREMENTS	Learners must be 16 years + to register for this qualification. Whilst learners do not require any prior qualifications or food skills experience to take this qualification, achievement of a Level 2 Food Safety or HACCP qualification may be an advantage to some learners.
RULES OF COMBINATION	To achieve the **LASER Level 3 Award in Supervising Food Safety** learners must achieve ONE mandatory unit: • Supervising Food Safety
UNITS	Please follow the link to the **unit list**.
ASSESSMENT	The LASER Level 3 Award in Supervising Food Safety is assessed via an externally set and marked multiple choice examination. The examination consists of 50 questions. Learners must correctly answer a minimum of 35 questions (70%) to achieve a pass. The exam duration is 75 minutes.
PRICE	For LASER's price list, please click **here**.
DATES	Operational Start Date: 1st February 2022 Qualification Review Date: 30th September 2030
TO DELIVER	Centres must meet LASER's requirements for centre recognition and qualification approval. **Click here** for details of how to become an Approved Centre. Requirements include those around teaching and learning resources, staffing, course and venues, record keeping, delivery, assessment, and quality assurance. Once approved, centres can download the necessary forms from the **Quartz Web Portal.** This resource includes a range of information and guidance as well as providing access to secure web-based functions, designed to make the administration and assessment of qualifications simple and efficient.

1. About the Qualification

The LASER Level 3 Award in Supervising Food Safety has been developed for those supervising or preparing to supervise others involved in the preparation, storing, cooking and handling of food.

Learners will gain an understanding of:

- Food safety management procedures
- Food safety legislation and enforcement
- The importance of personal hygiene
- Good practice for controlling contamination and cross contamination of food
- Safe processes for food preparation, cleaning and disposal of waste food
- Critical issues relating to food hazards and allergens.

Back to contents

2. Offering the Qualification

To offer these qualifications, a centre must be approved by LASER. For further information about becoming an Approved Centre or working in partnership with an Approved Centre please visit **our website**.

Existing approved centres must be approved to deliver this qualification. Please contact quality@laser-awards.org.uk for further information. Full details of all LASER requirements are provided in the LASER centre handbook which is also available via our **Quartz Web Portal**.

All centres offering the qualification must confirm the identity of all candidates prior to the completion of documentation and the undertaking of assessments. This is an essential part of the quality assurance process.

2.1 AIMS AND OBJECTIVES

The Level 3 Award in Supervising Food Safety is designed for those with supervisory/management responsibility of others whose role includes the preparation, storing, cooking and handling of food. It is relevant to all catering operations. Organisations are responsible for maintaining food safety management procedures and must have suitable training in place. This qualification supports this requirement.

2.2 ENTRY REQUIREMENTS

Learners must be at least 16 years old on the first day of the training. It is recommended (but not mandatory) that learners hold a Level 2 Award in Food Safety in Catering (QCF) or (RQF).

There are no other formal entry requirements but to benefit from the learning we advise that learners hold a minimum of Level 2 in literacy and numeracy or equivalent.

2.3 ACHIEVING THE QUALIFICATION

To achieve the LASER Level 3 Award in Supervising Food Safety, learners must successfully complete ONE mandatory unit: Supervising Food Safety. (See also **3. How the Qualification will be Assessed**)

LASER Level 3 Award in Supervising Food Safety						OFQUAL CODE: 610/0380/3
OFQUAL UNIT CODE	**LASER UNIT CODE***	**UNIT TITLE**	**CREDIT VALUE**	**LEVEL**	**GUIDED LEARNING HOURS (GLH)**	**TOTAL QUALIFICATION TIME* (TQT)**
M/650/1218	WJH079	Supervising Food Safety	3	3	25	30

Values for Total Qualification Time, including Guided Learning, are calculated by considering the different activities that Learners would typically complete to achieve and demonstrate the learning outcomes of a qualification. They do not include activities which are required by a Learner's Teacher based on the requirements of an individual Learner and/or cohort. Individual Learners' requirements and individual teaching styles mean there will be variation in the actual time taken to complete a qualification. Values for Total Qualification Time, including Guided Learning, are estimates.

Some examples of activities which can contribute to Total Qualification Time include

- Independent and unsupervised research/learning
- Unsupervised compilation of a portfolio of work experience
- Unsupervised e-learning
- Unsupervised e-assessment
- Unsupervised coursework
- Watching a pre-recorded podcast or webinar
- Unsupervised work-based learning
- All Guided Learning

Some examples of activities which can contribute to Guided Learning include:

- Classroom-based learning supervised by a Teacher
- Work-based learning supervised by a Teacher
- Live webinar or telephone tutorial with a Teacher in real time
- E-learning supervised by a Teacher in real time
- All forms of assessment which take place under the Immediate Guidance or Supervision of a lecturer, supervisor, tutor or other appropriate provider of education or training, including where the assessment is competence-based and may be turned into a learning opportunity.

2.4 LANGUAGE REQUIREMENTS

These qualifications are only available in English.

2.5 IDENTITY CHECKS

All centres offering this qualification must confirm the identity of all candidates prior to the completion of documentation and the undertaking of assessments. This is an essential part of the quality assurance process.

2.6 PROGRESSION OPPORTUNITIES

The LASER Level 3 Award in Supervising Food Safety provides progression to higher level Food Safety qualifications, e.g. Level 4 Award in Managing Food Safety in Catering.

Back to contents

3. How the Qualification will be Assessed

The LASER Level 3 Award in Supervising Food Safety is assessed online via an externally set and marked multiple choice examination consisting of 50 questions. Learners must correctly answer a minimum of 35 questions (70%) to achieve a pass. The exam duration is 75 minutes.

LASER's Assessment Definitions are available to approved centres on the Quartz Web Portal.

To view the unit and assessment criteria, please see the **Unit tab** on our website.

Back to contents

4. Special Arrangements for Learners with Particular Requirements

For information on special arrangements please refer to the LASER policy document '**Access to Fair Assessment**'. This gives clear guidance on the reasonable adjustments and arrangements that can be made to take account of disability or learning difficulty without compromising the achievement of the assessment criteria.

Back to contents

5. Tutor and Invigilator Requirements

Tutors

LASER recommends that all tutors delivering this qualification are experienced and have a clear and complete understanding of the subject matter. It is recommended that tutors hold a recognised vocational qualification (e.g. Ofqual regulated level 4 Food Safety qualification; Degree or Dip HE in a relevant subject such as Food Technology or Environmental Health) and demonstrate a minimum of 30 hours subject related Continuing Professional Development (CPD).

All staff involved in the delivery of the qualification should have, or be working towards, a relevant teaching/ assessing/ quality assurance qualification.

Invigilators

This qualification is currently only offered with online assessment. All references to invigilation refer to in person online exams. Please contact **quality@laser-awards.org.uk** for further information about remotely proctored exams.

Approved centres must ensure that exam invigilation is carried out by a person who has not prepared the learners for the examination. This means that the tutor must not act as the examination invigilator for the subject they have delivered and must not be present in the examination room. One invigilator may oversee a maximum of up to 30 candidates. For invigilator responsibilities please refer to the Trident Awards Centre Handbook.

Back to contents

6. Internal and External Quality Assurance of the Qualification

Internal Quality Assurance

Centres delivering LASER qualifications must have internal quality assurance systems to underpin the delivery of the qualification as detailed in the LASER Centre Handbook. A LASER Quality and Curriculum Reviewer will regularly monitor compliance with these requirements.

Internal quality assurance is the process by which the centre regularly samples and evaluates its assessment practices and decisions, and acts on the findings, to ensure consistency and fairness. It involves two key processes; verification and standardisation and is done by one or more internal quality assurers.

Systems will vary between centres according to their particular situation, for example practices that work in a large centre are not necessarily effective in a smaller one. However, there must be:

- an appropriate internal quality assurance system in place, and
- evidence that the internal quality assurance system is implemented effectively

External Quality Assurance

All LASER Centres are allocated a LASER Quality and Curriculum Reviewer whose role and responsibilities include:

- audit of the Centre Recognition process and continued compliance.
- sampling of centres and their delivery and assessment facilities and practice.
- monitoring internal quality systems and the sampling of assessment outcomes
- ensuring that assessment processes operate satisfactorily.

- promoting best practice
- ensuring compliance with the qualification specification and assessment requirements.
- ensuring approved centre procedures are followed.
- assessing the quality of the learner experience.
- scrutinising internal monitoring activity.
- verifying achievement for unit and qualification certification.

6.1 RETAINING EVIDENCE

For all qualifications, centres must retain complete and accurate relevant records securely for at least three years from the end of the academic year to which they relate. These records must be made ilable to LASER on request.

Records may be kept electronically and/or in hard copy, provided in either case they are kept securely. Relevant records may include (but are not limited to) assessment, internal quality assurance, certificate claims, learner attendance records, learner feedback forms, records of course runs, assessor and internal quality assurer CVs and qualifications.

Back to contents

Appendix 1: Ofqual Level Descriptors – Level 3

KNOWLEDGE DESCRIPTOR (THE HOLDER...)	SKILLS DESCRIPTOR (THE HOLDER CAN...)
• Has factual, procedural and theoretical knowledge and understanding of a subject or field of work to complete tasks and address problems that while well-defined, may be complex and non-routine. • Can interpret and evaluate relevant information and ideas. Is aware of the nature of the area of study or work. • Is aware of different perspectives or approaches within the area of study or work.	• Identify, select and use appropriate cognitive and practical skills, methods and procedures to address problems that while well-defined may be complex and non-routine. • Use appropriate investigation to inform actions. • Review how effective methods and actions have been

Back to contents

Appendix 2: Unit List

Rules of Combination:

To achieve the **LASER Level 3 Award in Supervising Food Safety**, learners must achieve one mandatory units and a total of 3 credits.

LASER Level 3 Award in Supervising Food Safety					OFQUAL CODE: 610/0380/3
OFQUAL UNIT CODE	**LASER UNIT CODE**	**UNIT TITLE**	**UNIT DESCRIPTION**	**UNIT CREDIT VALUE**	**UNIT LEVEL**
M/650/1218	WJH079	Supervising Food Safety	Mandatory Unit	3	Level 3

As well as consulting this document, providers must also check LASER's essential information regarding the availability of all LASER's qualifications and units, including withdrawal notifications. LASER's 'Qualification and Unit Announcements' are available on our website.

Back to contents