

Level 3 Food Safety (catering) training presentation

11 Ed. September 2025

Date of update:
September 2025

The following updates have been made to the 11th edition of this training presentation.

Slide	Update comments
	<p>General overview of updates</p> <p>The Level 3 Food Safety (catering) training presentation has been fully updated to provide a modern, engaging learning resource that reflects current industry needs. The refreshed design features clear, modern graphics and imagery that improve clarity and boost learner engagement.</p> <p>The content has been fully reviewed and refined to ensure it complies with current legislation, best practice and the qualification requirements. Trainer notes include additional guidance, extension activities and workplace-focused examples, supporting trainers in contextualising learning for their audience.</p> <p>Key updates place greater emphasis on the supervisory and managerial responsibilities in food safety, with enhanced coverage of allergen controls, effective handwashing, staff training and competency, and the practical application of training in the workplace. These updates ensure that learners not only understand what controls are required, but also why they are essential to protecting public health and driving a positive food safety culture.</p> <p>This updated presentation delivers a comprehensive, engaging and industry-relevant training solution for supervisors and managers in catering and hospitality.</p>

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