

## **CIEH Level 3 & 4 Award in Food Safety**

### **Course Description:**

Changes in legislation effective from January 2006 have placed greater onus and accountability on anyone in the food business with supervisory responsibility. It is therefore vital they are equipped with both the knowledge and confidence to do their job effectively. This course is for those working in all food businesses at a supervisory level.

### **Course Outline:**

The qualification covers the following topics:

- : Legislation
- : Supervisory management
- : Temperature control (chilling, cooking)
- : Cleaning
- : Contamination control
- : Applying and monitoring good hygiene practices
- : Implementing good food safety procedures
- : Contributing to the safety training of others

### **Course Duration:**

3 Days

### **Certification:**

All those that pass the multiple choice assessment receive a certificate endorsed by the CIEH to prove they have participated in a training programme and successfully completed the assessment.

### **Qualification:**

Designed for managers or supervisors in medium and large manufacturing or catering businesses.

### **Awarding Body:**

CIEH

### **Extra Details:**

Exam fee's for this course are available on request and are mandatory for this qualification

