

Chartered Institute of Environmental Health

Level 4 Awards in Managing Food Safety in Catering, Manufacturing and Retail

Course Overview

From food business owners to trainers, from production managers to hygiene auditors, this qualification meets the food industry's need for a high level practical qualification with external accreditation.

Beyond being accountable, it is important for everyone in a managing or supervising position to have mastered the principles of good practice in food safety, thus gaining the ability to guide and advise on the management of food hygiene in a food business.

The CIEH Level 4 Awards in Food Safety have been designed as a five day programme to provide an in-depth understanding of food safety with an emphasis on the importance of the management of systems and staff.

Outline Syllabus

- Ensuring compliance with legislation and industry guidance
- Allocation of responsibilities
- Managing the operational requirements of a safe food business
- Cleaning and disinfection regimes
- Supplier quality and safety controls
- Pest controls
- Establish food safety management procedures
- Monitoring the implementation of food safety management procedures
- Maintaining food safety management procedures
- Training strategies
- Communication, sources of information and training

Certification

The new assessment methodology is now comprised of a controlled assignment and an examination paper which are both completed under examination conditions

Duration

5 Days

Cost

£475 plus VAT fully inclusive of all refreshments

