

**Chartered Institute of Environmental Health
Level 3 Award in Supervising Food Safety in
Catering / Manufacturing / Retail
7th, 8th, 9th September 2011
£295 plus VAT**



Course Overview

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.

Outline Syllabus

- 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

Certification

The course material is evaluated by means of two assignments (50%) one 2.5 hour exam (50%)

Assessment

Assessment will be a multiple-choice examination

Duration

3 days
9.00am – 4.00pm

Venue

The Governors House
43 Ravenoak Road
Cheadle Hulme
SK8 7EQ

