



FOOD SAFETY COURSES

- 02 Food Safety Training
- 03 Level 2 Award in Food Safety in Catering
- 04 Level 3 Award in Food Safety in Catering
- 05 Level 4 Award in Food Safety in Catering

Food Safety Training



To help to avoid food poisoning, it is important to make sure the food you eat and make is safe

Rigorous enforcement of food hygiene legislation is important, but is not in itself sufficient to prevent food poisoning, which is usually the result of ignorance or negligence.

A reduction in high levels of food poisoning can only be achieved by educating food handlers.

These courses have been designed to address these concerns, all courses cater from people in their own independent living domestic environment to food handlers through to supervisors and managers.

Level 2 Award in Food Safety & Catering

These 1 day OFQUAL accredited course will ensure employees who handle food will gain a firm grasp of the importance of food safety and knowledge of the systems, techniques and procedures involved. They will have the confidence and expertise to deliver quality food safely to customers.

Course Content

- Introduction to food safety
- The law
- Food safety hazards
- Taking temperature
- Refrigeration, chilling and cold holding of foods
- Cooking, hot holding and re-heating of foods
- Food handlers
- Principles of safe food storage
- Cleaning
- Food premises of equipment

The course is ideal for anyone working in a catering or hospitality setting where food is prepared, cooked and served.

Level 3 Award in Food Safety

This 3 day OFQUAL accredited course will ensure employees who handle food will gain a firm grasp of the importance of food safety and knowledge of the systems, techniques and procedures involved. They will have the confidence and expertise to deliver quality food safely to customers.

- Level 3 Award in Food Safety Awareness in Catering
- Level 3 Award into Induction into Food Safety in Manufacturing
- Level 3 Award in Food Safety Awareness for Retail

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.

Learning Outcomes:

- Ability to implement and supervise a food safety management system
- Understand food safety procedures
- Understand the concept of food hazards and the risks associated with them
- Understand the terminology with respect to supervising food safety
- Understand the techniques involved in controlling and monitoring food safety
- Appreciate the risks linked to cross contamination
- Understand the role temperature has to play in the control of food safety
- Appreciate the importance of supervising high standards of cleanliness in food premises

This qualification replaced the CIEH Intermediate Certificate in Food Hygiene.

Level 4 Awards in Food Safety

These (5 day) courses are designed for business owners, trainers, production managers, hygiene auditors and anyone in managerial posts within the food industry. These sector specific qualifications meet industry's need for a high level practical qualification with external accreditation.

- Level 4 Award in Managing Food Safety in Catering
- Level 4 Award in Food Safety Management for Manufacturing

Successful candidates will be able to deliver the new Level 2 Food Safety Awards for Catering, Manufacturing and Retail (with appropriate training skills).

This is a 5 day course

Assessment

Assessment is by 2 assignments and an examination.

This qualification replaced the CIEH Certificate in Advanced Food Safety