

Chartered Institute of Environmental Health

Level 4 Awards in Managing Food Safety in Catering & Food Safety Management for Manufacturing

Mon 28th Sept – Fri 2nd Oct 2009 (5 Days) + Exam TBC
The Governor's House, Cheadle Hulme, Stockport, Cheshire



Course Overview

This qualification has been regularly reviewed and modified to meet the food industry's need for a high-level practical training programme with external accreditation.

It is designed to enable managers, supervisors and senior hygiene personnel to guide, manage, promote and provide training in food safety.

The course will be tailored to the delegates own working environment.

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