

course objectives

Successful completion of the programme will enable delegates to:

- Implement food safety management systems
- understand the need for food businesses to adopt a system based on Codex HACCP principles.
- understand the controls needed to protect the safety of food.
- understand HACCP principles and their relevance to a catering food safety system
- understand how tools such as 'Safer Food Better Business' can assist caterers to comply with the new regulations.

Successful candidates will gain exemption from attending part of the new CIEH Level 3 Award in Supervising Food Safety in Catering.

who is the course for?

Primarily business owners and/or managers of small and medium sized catering and hospitality businesses, such as:

- Takeaways
- Sandwich shops
- Restaurants
- Pubs serving meals
- Guest houses
- Small Hotels

duration / format

One day (6 hour duration)

Assessment is by written assignment

instructor / trainee ratio

Min 1:4 Max 1:15

awarding body

Chartered Institute of Environmental Health

course content

- The 12 steps in the HACCP process
- Controls required to ensure food safety
- Use of a management tool such as the FSA's 'Safer Food Better Business' Pack

course requirements / notes

It is recommended that candidates should have some understanding and knowledge of basic food hygiene - ideally having gained the CIEH Foundation Level certificate gained in the last three years.

further information / contact us

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