

Level 4 Award in Managing Food Safety in Catering



course objectives

Successful candidates will be able to:

- guide and advise on the management of food safety in a catering business
- contribute to the management of food safety in a catering business
- identify further technical knowledge necessary in food safety management procedures
- determine further training requirements
- identify areas for legal compliance
- determine good practice
- design an improvement plan
- outline a HACCP-type plan
- promote and encourage good standards of food safety
- liaise with enforcement officers
- deliver level 1 and 2 food safety training (with appropriate training skills).

who is the course for?

- owners or managers of catering businesses
- trainers
- supervisors with level 3 food safety knowledge
- those who monitor and audit food safety systems.

duration / format

At least 36 hours teaching time typically delivered over 5 days.

Can be delivered consecutively or over 5 weeks.

Assessment is by 2 workbased assignments (50%) and a 3 hour written examination. (50%)

instructor / trainee ratio

Min 1:6 **Max** 1:10

awarding body

Chartered Institute Of Environmental Health (CIEH)

course content

- Bacteriology
- Food-borne illnesses
- Physical contamination of food
- Food storage, temperature control and preservation
- Design and construction of food premises and equipment
- Cleaning and disinfection
- Pest control
- Personal hygiene
- Training strategies
- Legislation
- Management control techniques

course requirements / notes

The usual route to this course is via the Level 2 and Level 3 courses although this is not a pre-requisite. Due to the academic level of this course employers and delegates should be aware that an appropriate literacy ability is required as well as a realistic expectation of success.

further information / contact us

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Level 4 Award in Food Safety Management for Manufacturing



course objectives

Successful candidates will be able to:

- guide and advise on the management of food safety in a manufacturing business
- contribute to the management of food safety in a manufacturing business
- identify further technical knowledge necessary in food safety management procedures
- determine further training requirements
- identify areas for legal compliance
- determine good practice
- design an improvement plan
- outline a HACCP-type plan
- promote and encourage good standards of food safety
- liaise with enforcement officers
- deliver level 1 and 2 food safety training (with appropriate training skills)

who is the course for?

- owners or managers of manufacturing businesses
- trainers
- supervisors with level 3 food safety knowledge
- those who monitor and audit food safety systems.

duration / format

At least 36 hours teaching time typically delivered over 5 days.

Can be delivered consecutively or over 5 weeks.

Assessment is by 2 workbased assignments (50%) and a 3 hour written examination. (50%)

instructor / trainee ratio

Min 1:6 **Max** 1:10

awarding body

Chartered Institute Of Environmental Health (CIEH)

course content

- Bacteriology
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- Training strategies
- Legislation
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course requirements / notes

The usual route to this course is via the Level 2 and Level 3 courses although this is not a pre-requisite. Due to the academic level of this course employers and delegates should be aware that an appropriate literacy ability is required as well as a realistic expectation of success.

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