

CIEH Level 4 Award in Managing Food Safety (Catering or Manufacturing)

Designed for: Managers and supervisors and senior hygiene personnel.

Course duration: 5 days

Aims

This qualification is essential for food business owners to trainers, from production managers to hygiene auditors; these sector specific qualifications meet industry's need for a high level practical qualification with external accreditation.

Course Content

The qualifications cover the following topics:

- 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

Assessment method: Two assignments and a written examination

Tutors: Colin Hamer (Experienced EHO and trainer), Sally Newing (Exceptional trainer and experienced EHO) and Paul Povey(Experienced EHO, trainer, expert witness etc)