

Course Objectives

The Level 4 Awards in Food Safety of the Chartered Institute of Environmental Health is designed with management accountability in mind. It is intended to provide those in managerial and supervisory positions with the appropriate knowledge to ensure that their company operates in a hygienic and efficient manner.

Successful completion of this course will provide trainers with a qualification which meets one of the institution's criteria for tutors seeking approval to run the Level 2 Awards in Food Safety.



Overview

From 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.

- ***Level 4 Award in Managing Food Safety in Catering***
- ***Level 4 Award in Food Safety Management for Manufacture***

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CIEH Level 4 Awards in Food Safety

Ashtree Management Services Ltd



Effective & Enjoyable Training

0800 9700 132

CIEH Level 4 Awards in Food Safety

*In response to the requirements of the Sector Skills Council (SSC) and the Qualifications and Curriculum Authority (QCA), the CIEH are launching new sector-specific awards in food safety which have replaced the **CIEH Advanced Certificate in Food Safety**.*

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

Food Poisoning is generally caused by negligence or ignorance and consequently most experts in food hygiene believe that a reduction in the high level of food poisoning cases will only be achieved by the education of food handlers.

The correct handling of food at all stages in its manufacture, storage, distribution and sale is essential to ensure that the food remains safe and wholesome. This in turn will ensure a profitable operation by reducing food spoilage and the exposure of customers to food poisoning.

Qualification Information

Designed for

Managers and supervisors and senior hygiene personnel.

Course duration

Five day programme

Assessment method

Two assignments and an examination

QCA Accredited

Outcome

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



Hygiene Monitoring Kit



Quality & Safety

Course Programme

- General Introduction
- Bacteriology
- Food Poisoning & Food-Borne Disease
- Non-Bacterial Food Poisoning
- Physical Contamination of Food and its Prevention
- Food Storage & Temperature Control
- Food Preservation
- Design & Construction of Food Premises;
- Design of Equipment
- Cleaning & Disinfection
- Pest Control
- Personal Hygiene
- Education & Training of Food Handlers
- Legislation
- Management Control Techniques

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