

Assessment

This one day course is assessed by a short assignment moderated by the CIEH. It is recommended that candidates should have some understanding and knowledge of food safety - ideally having gained the CIEH Level 2 Certificate in Food Safety or equivalent in the last three years.

This course can be conducted at your premises for a maximum of 10 candidates.



Course Objective

This new qualification is designed to help caterers to implement a food safety management system based on HACCP principles.

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CIEH Level 3 Award in Implementing Food Safety Management Procedures



Ashtree Management Services Ltd



Effective & Enjoyable Training

0800 9700 132

CIEH Level 3 Award in Implementing Food Safety Management Procedures

From 1st January 2006, EU legislation requires all businesses producing food to have a documented food safety management system in place, based on Hazard Analysis and Critical Control Point (HACCP) principles.

Although effective in theory, HACCP has been particularly difficult to establish in catering businesses because of the sheer number and variety of processes involved in preparing and serving food. But practical, accessible and user-friendly management tools have been created, notably the Safer Food Better Business (SFBB) pack adopted by the Food Standards Agency, to help caterers comply with the new regulations.

The CIEH Level 3 Award in Implementing Food Safety Management Procedures qualification examines HACCP and tools such as SFBB and will be invaluable for managers and proprietors of 400,000 small food businesses across the UK.

Who needs this qualification?

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
- Not-for-profit organisations
- Health & social care providers preparing on-site meals
- In-house caterers and staff restaurants

In-house courses are available throughout the UK.

Courses are held at client's premises for a maximum of 10 candidates per session.



Quality & Safety

Benefits

- Enables businesses to implement food safety management systems
- Has flexibility to suit different types of business
 - Develops understanding of: the need for food businesses to adopt a system based on Codex HACCP principles
 - the controls needed to protect the safety of food
 - HACCP principles and their relevance to a catering food safety management system
 - how tools such as SFBB can assist caterers to comply with the new regulations
- Successful candidates will gain exemption from part of the new CIEH Level 3 Award in Food Safety in Catering qualification to be introduced in November 2006.

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