



NewGrange

TRAINING & SERVICES LTD

Better People, Better Business®



**Chartered
Institute of
Environmental
Health**

Level 4 (Advanced)

Award in Managing Food Safety

Certificate reissued by the Chartered Institute of Environmental Health

Who should attend?

The Level 4 Award in Managing Food Safety in Catering offers a high level of training in the knowledge and practice of food hygiene. It is designed for all those working in all food business at management and training level including:

- *Technical/Quality Assurance Managers*
- *Production Managers*
- *Trainers of food hygiene*
- *Hygiene Managers/Auditors/Personnel*

Course Location: On-Site at your premises
Course Duration: 5 Full Days (dates to suit you)
No. of Delegates: 12 delegates max

Candidates need to have gained the level 2 Award in Food Safety in Catering or equivalent, in the last three years.

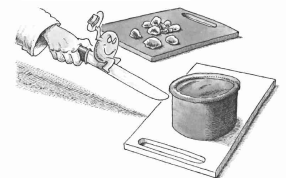
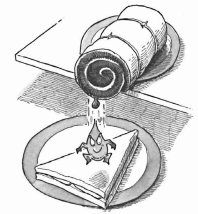
Benefits of attending

The Level 4 Award in Managing Food Safety in Catering will enable delegates to:

- *Manage Food safety*
- *Identify areas for legal compliance*
- *Set up food safety management/HACCP plans*
- *Liaise with enforcement officers*
- *Deliver basic food hygiene training*
- *Contribute to the design of new premises*

Course Overview:

- Bacteriology
- Food poisoning and food-borne disease
- Physical contamination of food and its prevention
- Food storage and temperature control
- The steps involved in the HACCP process
- Controls required to ensure food safety
- Use of a management tool such as the Safer Food Better Business pack
- Training strategies
- Monitoring and controlling food standards
- Assessment - 2 workplace-based projects and a 2.5Hr examination



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