

INTERMEDIATE FOOD SAFETY TRAINING

LEVEL 3 AWARD IN FOOD SAFETY SUPERVISION **FOR MANUFACTURING**

(Formerly the Intermediate Food Hygiene Certificate)

A Four Day Course

Course Outline

For

All who supervise food handlers or manage food operations

Purpose

To equip course members with the knowledge required to operate a food business in an effective and hygienic manner.

Awarding Bodies and Assessment Requirements

There is a choice of the Awarding Body and assessment requirements for this qualification, clients may choose as follows:

- The Chartered Institute of Environmental Health (CIEH) - 2 hour multiple choice examination (60 questions).
- The Royal Society for Public Health (RSPH) - 2 hour multiple choice examination (45 questions).

Content

- An introduction to food hygiene
- Bacteriology
- Non-bacterial food poisoning
- Food Allergens
- Food borne infections
- Bacterial food poisoning
- Food contamination
- Food storage and temperature control
- Food preservation
- Personal hygiene
- Food safety training
- Design of premises and equipment
- Pest control
- Cleaning and disinfection
- Supervisory management
- Food legislation
- HACCP

Qualifications

Candidates who successfully complete the multiple choice course examination will achieve the Level 3 Award in Food Safety Supervision for Manufacturing.

Materials

A comprehensive course handbook is provided for each course member.

Course Schedule

The course is normally run on one or two days per week over several weeks. Intensive courses, run on consecutive days, can be arranged if required.

FOOD QUALITY SERVICES

58 Westfield Road – Leicester LE3 6HS – Telephone: (0116) 2557030 – email: mail@foodquality.co.uk