The Red Cat Partnership
Health and Safety Consultants

Now Booking!

September
7th, 8th, 14th, 15th & 20th
Exam date to be confirmed

Level 4 Award in Managing Food Safety in Catering or Manufacturing

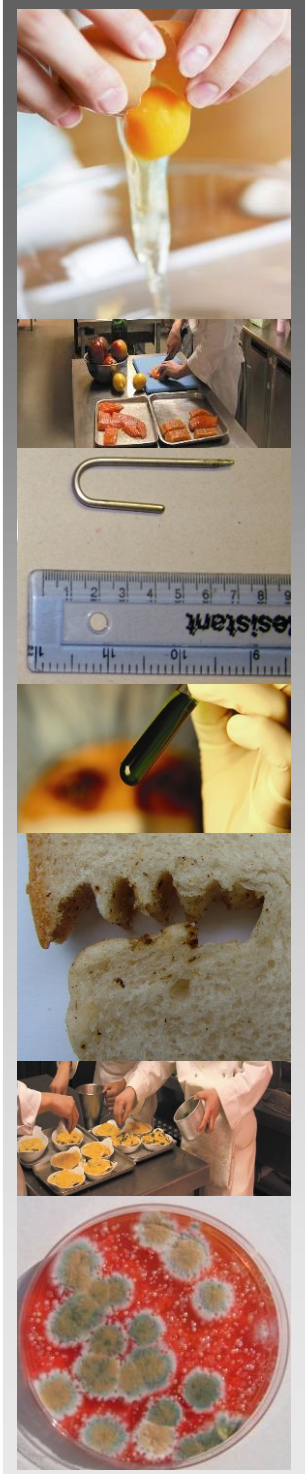
Content

- 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

Learning Outcomes:

On completing this course candidates will be able to:

- Guide and advise on the management of food safety in a catering business
- Contribute to the management of food safety in a catering business
- Identify further technical knowledge necessary in food safety management procedure
- Determine further training requirements
- Identify areas for legal compliance
- Determine good practice
- Design an improvement plan
- Promote and encourage good standards of food safety
- Liaise with enforcement officers
- Deliver level 1 and 2 food hygiene training (with appropriate training skills)



Chartered Institute of Environmental Health

Chartered Institute of Environmental Health (CIEH);
This is an accredited course delivered by an Approved Centre



Supplementary Information:

Minimum Teaching Time - 36 hours, which is achieved over the 5 days, in a small group. You must have 80% attendance!!

Assessment Format: 2 written assignments (with tutor supervision) and written exam – date to be set by the delegates usually at least a month after the end of the taught course.

Designed for : Owners, Managers, supervisors and senior hygiene personnel.

Also for: Trainers and those who monitor and audit food safety systems

This is a challenging course; candidates require a moderate level of academic ability. Access to a computer, for assignment research and writing, is an advantage.

Ofqual Accredited: ☑

CIEH awarded: ☑

Course Tutors: Sarah Daniels and Richard Mills, The RedCat Partnership; both Chartered Environmental Health Practitioners of 20+ years' experience each

Course cost; £575.00 plus Vat; inclusive of course book, course notes, resource CD/DVD, assignment support and all refreshments

Venue: The Town Close Room, Theatre Royal, Norwich

CONTACT The RedCat Partnership Ltd;

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Other services we can offer…..

- Certificated food safety training courses from Level 1 Food Safety Awareness, to Level 4 Managers' courses, including HACCP and auditing. Check out our website for current programmes of public courses.
- Bespoke training; what do you need? Our place or yours?
- Food Safety consultancy; we specialize in
  - Auditing (no coincidence, given the subject of this document!!)
  - Food safety management systems; being part of your HACCP team as a one-off advisor or ongoing

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Registered Company No. 4306733

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