

CIEH Level 3 Award in Supervising Food Safety

Overview	<p>Changes in legislation effective from January 2006 have placed greater onus and accountability on anyone in the food business with supervisory responsibility. It is therefore vital they are equipped with both the knowledge and confidence to do their job effectively.</p> <p>This course is designed for managers and supervisors in medium and large manufacturing or catering businesses</p> <p>We can also provide training in the workplace so please ask for more details.</p>
Course Programme	<ul style="list-style-type: none"> ▪ Legislation ▪ Supervisory management ▪ Temperature control (chilling, cooking) ▪ Cleaning ▪ Contamination control ▪ Applying and monitoring good hygiene practices ▪ Implementing good food safety procedures ▪ Contributing to the safety training of others
Assessment Method	<p>Paper based multiple choice examination</p>
Duration	<p>3 ½ day programme (1/2 day exam)</p>
Qualification	<p>CIEH Level 3 Award in Supervising Food Safety in catering, manufacturing or retail (formally Intermediate Food Hygiene)</p>
Price	<p>£190</p>
More Information	<p>For further information about this course or to reserve your place please contact us on 08456 250 250 or email info@skillsbase.co.uk</p>