

CIEH (Level 3) Intermediate Certificate in Food Safety

Intermediate Certificate in Food Safety in Catering (L3)

In line with the National Occupational Standards reflecting sector specific needs, this qualification provides a step by step approach to the implementation of food safety procedures in the workplace. It emphasises the importance of controls and the monitoring of those controls by those in a supervisory role.

Why is this training important?

Anyone working in a supervisory position within a food business is accountable for maintaining high standards of food safety which comply with the Law. It is vital that they have the knowledge and confidence to do their job effectively.

The course will give an in-depth understanding of how to apply and monitor good food safety standards in the workplace. It also ensures that supervisors know how to implement food safety management procedures. Ideally, prospective candidates must hold a current food safety qualification which is equivalent to Level 2 (Foundation).

Who should attend?

- Head chefs, section supervisors or team leaders in catering whose role encompasses supervising and managing others in a catering environment.
- Food Business Operators who wish to improve their understanding of food safety and who need relevant information as to business compliance with Food Safety Legislation.

Course content:

- Definitions of Food Safety Terminology
- Application of high standards of food safety in the workplace
- Legislation and the role of the EHO
- Food poisoning and food borne illness
- Food safety hazards and controls
- Storage and preservation
- The principles of HACCP
- Implementation of food safety management procedures
- Personal hygiene of staff
- Cleaning and disinfection
- Pest control procedures
- The role of the supervisor including training

Assessment: Multiple choice examination. Candidates must achieve 28/40 marks to pass this exam.

Duration: 2 days

*This course can be run in conjunction with **CIEH Level 2 Award in Food Allergen Awareness**, (2 certificates in one course). The course workbook and appropriate pre-course learning will be required prior to attending the programme.*

Contact us now for more information or to discuss any aspect of the course.

Email consultancy@fatc.co.uk or call 07732 637292 www.foodallergyaware.co.uk