

Level 3 Food Safety Training CIEH

CIEH Level 3 Food Safety Training (Intermediate)

The CIEH Intermediate Certificate in Food Safety is designed for managers and supervisors who need a broad understanding of food safety control, and who have responsibility for developing and maintaining a food safety management system. It is recommended that every food business should have at least one person trained to this level.

Course overview

The course covers an in-depth understanding of how to apply and monitor good, food safety practice. It also ensures that supervisors know how to implement food safety management procedures.

- Introduction to food safety
- Microbiological contamination
- Physical contamination
- Chemical contamination
- Allergenic contamination
- Temperature control and food storage
- Workplace and equipment design
- · Cleaning, disinfection, and waste management
- Pest control
- Personal hygiene
- HACCP and food safety management
- The role of the EHO

Key facts

- ✓ Leads on from the introductory and Foundation Certificate in Food Safety
- ✓ Develops your understanding as a supervisor in a food environment
- Expands knowledge on how to apply safe food controls in a practical environment

Assessment: Multiple choice examination. Successful candidates must achieve 28/40.

Maximum numbers: 12

Duration: 2 consecutive days 9.30 - 17:00 (There will be some revision work set as an overnight task to be discussed on the following day).

All Training

Expenses for F2F charged as: subsistence, travel, accommodation & mileage (45p per mile).

To be supplied by organiser

Venue – Room suitable for cabaret style

Equipment - Projector, screen

Refreshments and lunch for full day training

Note: CIEH Food Safety Training is carried by a registered CIEH trainer who is qualified to run the training courses listed above.

All complete course outlines and details can be found at www.foodallergyaware.co.uk/services

