

Intermediate Certificate in Food Safety

Overview

This three day course is in line with the National Occupational Standards reflecting sector-specific needs, these qualifications provide a thorough understanding of food safety procedures emphasising the importance of monitoring staff and controls

Who should attend

Managers and supervisors in small, medium or large catering, manufacturing or retail businesses. Particularly relevant for those who have to develop or monitor HACCP based food safety management procedures and systems.

Anyone working in a supervisory position in the food business is not only responsible but also accountable for food safety. It is therefore vital they are equipped with both the knowledge and confidence to do their job effectively.

After this course you will...

- The ability to implement and supervise a food safety management system
- Understanding of food safety procedures
- Knowledge of food hazards and the risks associated
- Understand the terminology with respect to supervising food safety
- Understand the techniques involved in controlling and monitoring food safety
- Appreciate the risks linked to cross contamination
- Understand the role temperature has to play in the control of food safety

Details

Course Type: Health and Safety Training

Duration: 18 hours

Price: £230.00 + VAT

Upcoming dates

For more dates please contact us

- Appreciate the importance of supervising high standards of cleanliness in food premises

Course outline

- Introduction to food safety
- Legal framework
- Applying and monitoring good hygiene practice
- Temperature control
- Workplace and equipment design
- Waste disposal, cleaning and disinfection
- Pest control
- Personal hygiene of staff
- Contributing to staff training
- Implementing food safety management procedures
- Food safety management tools

Get in touch

SOA aims to develop a relationship with all our clients; we want to understand your aims and priorities as well as your vision and values. For a free no obligation meeting please get in touch; (T) +44(0) 1229 808 320; (E) info@soasafety.co.uk; (W) www.soasafety.co.uk