



safety



## Intermediate Certificate in Food Safety (Level 3)

### Course Summary

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.

### 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

### Details

Course Type: Health and Safety

Duration: 18 hours

Price: £245.00 + VAT

### Upcoming dates

For more dates please contact us

- 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](mailto:info@soasafety.co.uk); (W) [www.soasafety.co.uk](http://www.soasafety.co.uk)