

Level 4 Award in Managing Food Safety in Catering Syllabus

Learning Outcomes

1. Understand how food business operators can ensure compliance with food safety legislation.
2. Understand the operational requirements needed to ensure food safety
3. Understand the controls required for food safety.
4. Understand how to establish food safety management procedures
5. Understand how to maintain food safety management procedures.

Syllabus Topics

1. Introduction to Food Safety and Contamination – microbiological, chemical, physical and allergenic hazards and their controls
2. Food Borne Illness and Food poisoning
3. Food Handlers and the importance of Personal Hygiene
4. Training and Educational requirements of personnel in food operations
5. Food Safety Management and HACCP
6. Food Hazards and Controls from Purchase to Service
7. The Design and Construction of Food Premises and Equipment
8. Cleaning and Disinfection
9. Pest Management
10. Food Safety Legislation and Enforcement



Duration: 5 days

Examination: 3 hours written examination, which includes short answer questions and a Controlled Assignment

Accreditation Body: Chartered Institute of Environmental Health (CIEH)
or HABC