



Level 4 Food Safety

Scope

This highly interactive, practical 5-day workshop provides an in-depth knowledge and thorough understanding of food safety and hygiene.

The course is designed so that the most important and fundamental topics associated with food hygiene are broken down and explained using practical exercise where appropriate. The course covers legislation, premises and equipment, cleaning, pest control, food safety management systems including hazards, control measures, monitoring, corrective action and verification.

The course meets the requirements of the Royal Society for Public Health (RSPH) Level 4 qualification and delegates will have the opportunity to take the examination leading to 'Level 4 Award in Food Safety Management for Manufacturing' or 'Level 4 Award Managing Food Safety in Catering.'

Suitability

This training course is essential for managers, potential managers and trainers in the food industry or anyone requiring an in-depth knowledge of food hygiene and safety.

Learning Outcomes

By the end of the course you will:

- Understand how food business operators ensure compliance with food safety legislation
- Appreciate and be able to implement the operations requirements needed to ensure food safety
- Know how to establish food safety management procedures
- Understand and recognise the controls required for food safety
- Understand how to maintain food safety management procedures

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RSSL Food Training

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