

Food Safety Level 4

This sector specific qualification is designed to meet industry's need for a high level practical qualification with accreditation

Course Duration: 5 Day **Certification:** Food Safety Level 4 Certificate

Course Outcomes:

Including the following topics

- Food-borne illnesses
- Design and construction of food premises and equipment
- Cleaning, disinfection and pest control

Target Audience:

- Aimed at those in the workplace, who participate in activities related to food safety and who also have a related management and/or training role. The qualification equates to the advanced qualification. Examples are senior supervisors, departmental managers and operations managers with responsibility for multiple sites

Pre-requisites:-

- Level 3 Food Safety Award (sector specific)

Course Accreditation:

In-house, CIEH or RIPH (sector specific):

- Level 4 Food Safety Award in Catering
- Level 4 Food Safety Award for Manufacturing
- Level 4 Food Safety Award for Retail

Course Summary:

- This course provides candidates with the advanced knowledge and practical skills to develop the supervisory management of a positive food safety culture within their workplace