



Level 4 Award in Food Safety Management for Manufacturing

Type: QCF

Guided Learning Hours:- 5 Days

Who is the award aimed at?

This qualification is designed for those who are, or intend to be, managers in any part of the food and drink manufacturing sector. It covers all of the necessary aspects of food hygiene and safety in depth, providing candidates with a thorough knowledge. It concentrates on the need for programmes and procedures to be properly drawn up, introduced and monitored to ensure full compliance with the legislation.

The qualification is firmly based on the National Occupational Standards developed by Improve, the Sector Skills Council for the food and drink manufacturing industry, and conforms to the qualification template developed by RSPH and other awarding bodies under the guidance of Improve.




What Can Students Expect to Learn?

The aim of this qualification is to provide a broad knowledge of food safety and food hygiene. Holders of this qualification will have the appropriate knowledge and understanding to be able to take responsibility for food safety monitoring procedures, to identify hazards to food safety, take appropriate action in the light of these hazards and contribute to improvements in food safety practice.

How is it assessed?

Synoptic examination.

Course Includes:-

-  Course notes
-  Refreshments and lunch
-  Exam

Course Venue:-

Training can be held on-site or at our purpose built training academy at our Warrington HQ.

Please contact our training team using UK-foodacademy@christeyns.com or via your Technical Sales Manager.

