

Level 4 Award in Food Safety Management for Manufacturing

Duration 5 days

Target Audience

Managers and future managers within the food manufacturing industry.

Course Description

This qualification covers the subject of food hygiene at a suitable depth to ensure learners have a thorough knowledge of hazards and controls; its focus is on the importance of developing, implementing and monitoring food safety procedures.

Learning Outcomes

On completion of this course, learners will understand the importance of:

- ensuring food safety businesses operate in compliance with the law
- understanding operational requirements, including managing good hygiene and safe working practices, supplier and stock control and premises maintenance
- implementing food safety management procedures, allocating roles and responsibilities
- analysing and controlling the risks of microbiological, chemical, physical and allergenic hazards
- communicating food safety management information to staff, visitors and suppliers
- managing staff training and the maintenance of training records
- maintaining food safety management procedures
- maintaining a food safety culture

Assessment – A 2.5 hour two-part examination with an overall pass mark of 60%

- part one is a 30-question multiple-choice examination
- part two is a written examination where learners choose 4 from 6 questions.