

RSPH Level 4 Award in Managing Food Safety & Hygiene (Manufacturing)

Duration – 5 Days

Target Audience

This qualification is designed for those who are, or intend to be, managers in any part of the food and drink manufacturing sector.

Course Description

The purpose of this qualification is to provide an in-depth knowledge of food safety and food hygiene. Holders of this qualification will have the appropriate knowledge and understanding of food safety to develop and implement food safety management systems.

Learning Outcomes

Following the training, the learner will understand and be able to explain:

- the requirements of food safety legislation and procedures for compliance and enforcement
- the risks to food safety from biological, physical, chemical and allergenic hazards
- methods of monitoring and recording the control of food safety hazards
- the corrective actions required if food safety hazards are not controlled
- investigation of food safety incidents
- processes to develop, implement, maintain, review and evaluate food safety management procedures, pre-requisites, resource allocations, roles and responsibilities
- communicate food safety management information to staff, visitors and suppliers
- strategies for developing and maintaining a food safety policy and culture within an organisation
- procedures for the control of contamination, cross contamination and cross-contact
- requirements for temperature control

Assessment - A synoptic examination; paper one will consist of 20 short answer questions which have to be answered in 120 minutes; paper two will be assessed by a controlled assignment, which will have to be answered in 120 minutes, linked to the candidates individual work place.