



CIEH Level 4 Awards in Food Safety

→ CIEH Level 4 Award in Managing Food Safety in Catering

→ CIEH Level 4 Award in Food Safety Management for Manufacturing

From food business owners to trainers, from production managers to hygiene auditors, these qualifications meet the food industry's need for a high level, practical qualification with external accreditation.

Who needs these qualifications?

Managers, supervisors and senior hygiene personnel such as:

- production managers
- trainers
- owners or managers of food businesses
- supervisors with intermediate food hygiene knowledge
- hygiene auditors
- shift managers or supervisors

This qualification is also suitable for those wishing to deliver CIEH food safety qualifications as part of their training provision.

Why is this training important?

Beyond being accountable, it is important for everyone in a managing or supervising position to have mastered the principles of good practice in food safety, thus

gaining the ability to guide and advise on the management of food hygiene in a food business.

The CIEH Level 4 Awards in Food Safety have been designed as a five-day programme to provide an in-depth understanding of food safety with an emphasis on the importance of the management of systems and staff.

Learning outcomes

- Identify areas for legal compliance
- Design an improvement plan
- Deliver the CIEH Level 2 Awards in Food Safety (with appropriate training skills)

Facts

Duration

Five-day programme

Assessment

Assignment and examination

Ofqual Accredited

Yes

Ofqual Qualification reference

Catering - 500/5470/3

Manufacturing - 500/5318/8

Prerequisite

Recommended prior knowledge to the level of the CIEH Level 3 Awards in Food Safety

Course information

