

**INTERMEDIATE FOOD HYGIENE
(LEVEL 3 AWARD IN SUPERVISING
FOOD SAFETY IN CATERING)**

Course Code(s)	Course Date(s)
IFH	14 th , 15 th and 26 th March 2013

Main Aim and Key Benefits:	The course enables nominated supervisors and managers to achieve a level of competence in food safety procedures which will ensure that they are able to comply with current legislation. This will reduce potential food poisoning risks, encourage better food handling practices and promote compliance with EHO requirements.
Course Content	<ul style="list-style-type: none"> • Terminology used in respect of supervising food safety procedures • Supervisors role in ensuring compliance with UK and European food safety legislation • Concept of contamination and the risks to food safety • Importance of temperature controls in food safety • Principles of design and layout for food premises and of the design of equipment • Standards of cleanliness and how to manage cleaning and disinfection • Principles of pest control • The required standards of personal hygiene • Provision of staff training • HACCP principles and how supervisors and managers can contribute to the implementation of a food safety management system • The function of tools such as Safer Food, Better Business, in implementing a food safety management system
Training Methods:	<ul style="list-style-type: none"> • Presentations • Syndicate exercises • Practical exercises • Group discussions • Multiple choice examination
Who will benefit from attending:	All Food Production, Food Service and Bar Staff, their Managers and Supervisors
Duration:	3 days
Certification:	Chartered Institute of Environmental Health (CIEH)
Fee (excl VAT):	£500
Training Provider:	Progressive Training Ltd

NB Where delegates have English as a 2nd language the following foreign language papers are available upon request. However please note that the training delivery will be in English so delegates will need a reasonable understanding of English.

Chinese (traditional), French, Polish, Portuguese