



OBT

OBT Course Outline

CIEH INTERMEDIATE CERTIFICATE IN FOOD SAFETY (LEVEL 3)

<i>Main Aims and Key Benefits:</i>	The CIEH Intermediate Certificate in Food Safety is designed to help senior chefs, managers and supervisors in the catering sector understand their responsibilities, including those relating to the basics of HACCP food safety systems and procedures.
<i>Course Content:</i>	<ul style="list-style-type: none">▪ The importance of food safety▪ Food safety legislation▪ Types of contamination▪ Best practice in respect of deliveries, storage and preservation▪ Safe temperature control▪ Points to consider in respect of premises and equipment▪ Cleaning practices and waste-management▪ Pest control and the law▪ Food safety management▪ Personal hygiene and staff training
<i>Training Methods:</i>	<ul style="list-style-type: none">▪ Presentations▪ Syndicate exercises▪ Group discussions▪ Multiple choice exam
<i>Who will benefit:</i>	Food Production, Food Service and Bar Staff, their Managers and Supervisors
<i>Duration:</i>	3 days
<i>Certification:</i>	CIEH
<i>Training Provider:</i>	Progressive Training