



VERNER WHEELOCK
ASSOCIATES

IMPLEMENTING FOOD SAFETY MANAGEMENT PROCEDURES

Course Summary

This 1-day course leads to the Chartered Institute of Environmental Health (CIEH) Level 3 Award in Implementing Food Safety Management Procedures.

Course Structure & Content

From 1 January 2006, EU legislation requires all businesses producing food to have a documented food safety management system, based on HACCP principles. Although effective in theory, HACCP has been particularly difficult to establish in catering businesses because of the variety of processes involved in preparing and serving food. But user-friendly management tools have been created, notably the *Safer Food Better Business* (SFBB) pack adopted by the FSA, to help caterers comply with the new regulations. This course will enable you to implement a HACCP-based food safety system, utilising SFBB.

Entry Requirements

No formal qualifications are required but some basic training in food safety or HACCP would be beneficial. Suitable for business owners and managers of small and medium-sized catering and hospitality businesses.

Course Structure & Content

The course covers the following topics:

- The 12 steps in the HACCP process
- Controls required to ensure food safety
- Use of a management tool such as the FSA's *Safer Food Better Business* pack

Assessment

Assessed through the completion of a short assignment.

Course fee

Contact us for a quote for in-house courses – for 6 or more candidates.

Course fee includes:

- Course folder and notes
- CIEH certificate

Progression

Intermediate HACCP – Making it Work

or

Level 3 Award in Supervising Food Safety for Catering

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