

Level 4 Food Safety and Hygiene

Course Summary

A 5-day course leading to the RSPH Level 4 Award in Managing Food Safety and Hygiene. An intensive course designed to provide managers in the food and drink industry with detailed and up-to-date information on food safety theory and practice.

Entry Requirements

It is highly recommended that candidates complete the Level 3 Award in Supervising Food Safety & Hygiene (or equivalent), or can demonstrate considerable industry experience before embarking on this advanced level course.

Course Structure & Content

- Day 1: Introduction; Your Role in Food Safety Management; Food Hazards – Biological, Chemical, Physical and Allergenic**
- Day 2: Contamination, Cross Contamination and Controls; The Management of Cleaning and Disinfection; The Manager's Role in Training**
- Day 3: Food Storage and Temperature Control; Food Preservation; Management of Personal Hygiene; Design & Use of Food Premises and Equipment**
- Day 4: Food Safety Legislation; The Manager's Role in Food Complaints; Investigation of Food Poisoning; Pest Management**
- Day 5: Food Safety Management Systems; Food Safety Standards; Examination and Controlled Assignment Preparation**

Assessment

The examination consists of two papers, taken approximately two weeks after the course.

- **Paper one** consists of twenty questions to be answered in 2 hours,
- **Paper two** consists of controlled assignments to be completed in 2 hours. The assignments may be viewed prior to the examination. Candidates can opt to answer questions relating either to catering or manufacturing
- All questions on both of the papers must be answered.

Course Fee: £850 + VAT

Your course fee includes:

- Course binder and notes
- Textbook: 'Hygiene for Management' (Sprenger)
- Lunch and refreshments
- RSPH examination fee and certificate

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