

RSPH Level 4 Food Safety

Course Summary

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

Duration

5 days

Course Structure & Content

Day 1:

- ◆ Introduction to Managing Food Safety and Hygiene
- ◆ Food Safety Hazards and Controls – Microbiological
- ◆ Food Poisoning Investigations

Day 2:

- ◆ Food Safety Hazards & Controls – Physical, Chemical and Allergenic;
- ◆ The Management of Cleaning and Disinfection
- ◆ The Management of Training

Day 3:

- ◆ Storage & Temperature Control of Food
- ◆ Food Preservation
- ◆ Management of Personal Hygiene
- ◆ Design and Use of Food Equipment and Premises

Day 4:

- ◆ Food Safety and Hygiene Legislation
- ◆ The Manager's Role in Food Complaints
- ◆ Pest Management

Day 5:

- ◆ Food Safety Management Systems
- ◆ Industry Food Safety Standards
- ◆ Examination Preparation and Technique

Course Delivery / Format

Classroom:

Delivered face-to-face at our training centre in Skipton, North Yorkshire UK.

Remote:

Delivered live and online so you'll require a computer and Internet connection

Full details and login information will be provided before the start of the course

L4FS2023v2

RSPH Level 4 Food Safety

Who should attend?

Managers within the food and drink industry

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.

Homework

Homework may be required during the course.

Learning Outcomes

The purpose of this qualification is to provide an in-depth knowledge of food safety and food hygiene. It concentrates on the need for programmes and procedures to be properly drawn up, introduced and monitored to ensure full compliance with the legislation. Holders of this qualification will have the appropriate knowledge and understanding of food safety to develop and implement food safety management systems.

Qualification / Assessment

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

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

Course Fee

£915 + VAT

Your course fee includes:

- ◆ Course binder and notes
- ◆ Lunch and refreshments*
- ◆ RSPH examination fee and certificate

**Classroom courses only*