



## Level 4 Award in Managing Food Safety in Catering

The objective of this qualification is to prepare learners for employment in a catering role, or to support a role in the workplace. The qualification is intended for those whose job requires them to have some responsibility for food safety. Learners are likely to have management responsibilities for an operational team.

### What knowledge will be gained?

This qualification covers the subject of food hygiene at a suitable depth to ensure learners have a thorough knowledge of hazards and controls; its focus is on the importance of developing, implementing and monitoring food safety procedures. Its topics are regarded by the Foods Standards Agency as being important to maintaining good practice in the production of safe food.

### How is the course assessed?

**This is a 5 day course:  
2 days self-study and 3 days taught sessions.**  
This qualification is assessed by a 2-part examination on the final day:

- **Part one** is a 30-question multiple-choice examination
- **Part two** is a written examination where learners choose 4 from 6 questions. The total mark available in this section is 70 marks

### What are the benefits?

- \*Achieve a nationally recognised Level 3 qualification
- \* Further your personal and professional development
- \*Increase your knowledge and awareness
- \* Learn life-saving skills

### What will be learned?

The course covers:

- **an introduction to food hygiene, hazards and food poisoning**
- **food microbiology and food poisoning**
- **managing food safety in a food business**
- **managing controls and hazards**
- **the design and construction of food premises**
- **design and construction of equipment**
- **cleaning and disinfection**
- **pest management**
- **personal hygiene**
- **training and education of food handlers**
- **traceability and food fraud - (New)**
- **hazard analysis critical control point (HACCP) - (New)**
- **food safety legislation**
- **inspections/audits and third party standards - (New)**

### Who can apply?

Courses are available to anyone over the age of 16 at a cost of £495 per person, payable at time of booking (payments plans available, full payment must be received before certification).

### When and where?

Courses are booked around Shropshire and can be held for staff groups in the workplace, please enquire to find out more.

Contact:

Angie Smith  
07944 389077  
[angiecerts4care@gmail.com](mailto:angiecerts4care@gmail.com)

Emma Wright  
07773 945455  
[emmacerts4care@gmail.com](mailto:emmacerts4care@gmail.com)