

# CIEH Award in Supervising Food Safety Level 3



## INTRODUCTION

### For those working in all food businesses at a Supervisory Level

The Chartered Institute of Environmental Health Level 3 course is designed for managers and supervisors in medium to large manufacturing or catering businesses. This includes "traditional" supervisors and team leaders, and anyone who needs a broad understanding of food safety as part of their work. Changes in legislation effective from January 2006 have placed greater onus and accountability on anyone in the food business with supervisory responsibility. It is therefore vital they are equipped with both the knowledge and confidence to do their job effectively.

Owners and managers in small to medium sized organisations may also find that the Level 3 course provides them with sufficient knowledge to carry out their responsibilities effectively.

The course includes the following topics:

- Legislation
- Supervisory management
- Temperature control (cooking and chilling)
- Cleaning
- Contamination control
- Applying and monitoring good hygiene practices
- Implementing good food safety procedures
- Contributing to the safety training of others

## HOW LONG WILL IT TAKE

**Course Dates:** 1 day, to be advised

**Times:** 4 days - 9am – 5pm

**Venue:** Boston Conference & Management Centre

## ADDITIONAL INFORMATION

Participants will be required to submit (2500 words per assignment) in addition to taking the 2½ hour written exam, with one of the questions requiring an essay style answer. Both assignments have to be submitted and achieve a pass mark before taking the exam.

## HOW TO APPLY

For further information on this course please contact the Business Focused Training team on 01205 313 242.

The Information on this Course Information Sheet is correct at time of print, but can be subject to change at anytime.