

Food Safety in Catering HABC Award Level 4



INTRODUCTION

You may be able to study this course at either **Boston College**, Skirbeck Road, Boston or **South Lincolnshire College**, Red Lion Quarter, Spalding. subject to numbers.

The course is ideal for:

This award is aimed at managers working in a food or drink catering environment. It is intended for candidates already working in catering and those who are preparing to work in the industry and whose job requires them to have responsibility for food safety. Candidates are likely to have management responsibilities for an operational team. It will ensure that candidates at management level know their responsibilities regarding food safety management.

Summary of learning outcomes:

Introduction to food safety and contamination

- Microbiology (multiplication & survival hazards)
- Food borne illness
- Food handlers & personal hygiene
- Training & education
- Food hazards and controls from purchase to service
- Design & construction of food premises & equipment
- Cleaning & disinfection
- Pest management
- Food safety management & HACCP
- The role of the manager
- Food safety legislation & enforcement

HOW LONG WILL IT TAKE

This course is run over 5 days and you will also be required to take a single examination comprising of two examination papers. Successful candidates will be issued with a certificate from the HABC (Highfield Awarding Body for Compliance).

ENTRY QUALIFICATIONS

Non required.

HOW TO APPLY

For further information on this course, please contact the Work 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.