

Highfield Award in Managing Food Safety in Catering Level 4



In a nutshell

The qualification has been developed primarily for those who are most likely to be in a management role or have responsibility for an operational team, or learners preparing for employment. It covers the subject of food hygiene at a reasonable depth to make sure learners will have a thorough knowledge of topics regarded by the Food Standards Agency as important to maintaining good practice in food safety.

This course is for you if...

An ideal level 4 qualification for those with management responsibilities.

What will I be doing?

The topics on this 40-hour qualification cover a wide range of skills, knowledge and understanding:

- Food business operators ensure compliance with food safety legislation

COURSE INFORMATION LEAFLET

- Operational requirements needed to ensure food safety
- Establish food safety management procedures
- Controls required for food safety
- Maintain food safety management procedures

Learners will complete a multiple-choice exam and a written examination.

Additional information

This qualification is delivered on an employer's site for a group of their employees, not on campus for individuals to attend. Delivery dates are agreed in advance with the employer.

This is a six day course. A formal quote can be issued once we understand your training need but as a guide, we charge £2,850 (includes all training, feedback and marking) plus additional awarding body fees (circa £65 per learner).