

Food Hygiene/Safety Instructor

In order to train food hygiene/safety courses trainers will need to prove that they meet three criteria:

1. A relevant background in the subject
2. A training qualification i.e. City and Guilds 7303 Preparing to Teach in the Lifelong Learning Sector
3. A Level Four Qualification in Food Safety

The CIEH Level 4 Qualification in Food Safety

Course Content

- General introduction
- Bacteriology
- Food-borne illnesses
- Physical contamination of food
- Food storage, temperature control and preservation
- Design and construction of food premises and equipment
- Cleaning and disinfection
- Pest control
- Personal hygiene
- Training strategies
- Legislation
- Management control techniques



Learning Outcomes

On completing this course candidates will be able to:

- Guide and advise on the management of food hygiene in a food business
- Contribute to the management of hygiene in a wide variety of food businesses
- Identify further technical knowledge necessary in complex processes
- Determine further training requirements
- Identify areas for legal compliance
- Determine good practice
- Design an improvement plan
- Outline a HACCP type study
- Promote and encourage good standards of food safety
- Liaise with enforcement officers
- Deliver level 1 and 2 food hygiene training (with appropriate training skills)

How long is the course?

Five days plus one day for the final examination

How will I be assessed?

You will be assessed by completing two written assignments and a written exam

How much does it cost?

£695 per person + VAT. This includes manuals, certification, tea/coffee and on-going help and support during the course.

This course is approved by the MOD in support of the ELC scheme.

When booking this course along with a 7303 PTLLS course the combined discounted cost is £1145 + VAT.

