Advanced Food Safety Refresher (Level 4)
Course Fact Sheet

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Course Aim

The aim of this course is to ensure managers remain up to date on any changes in legislation and practice since achieving the five day Level 4 Award in Managing Food Safety and achieved their qualification.

It will renew and refresh their knowledge and understanding of food safety and re-examines the vital roles of management in establishing and maintaining high standards within your organisation.

Who Should Attend

This course is ideal for any employees who have previously achieved the Level 4 Award in Managing Food Safety certificate.

They will be reminded of both employer and employee duties and responsibilities towards maintaining an effective food safety culture within your business.

Entry Requirements

A pre-requisite of the course is that candidates have already attended a Level 4 Award in Managing Food Safety and achieved the qualification.

Course Length

One day

Accredited By

This is a non-accredited course.

Delivery Methods

- In-House
- Public Courses

The Content

- An update and reminder of food safety legislation including enforcement.
- A review of industry guides and codes of practice.
- The consequence of non-compliance and penalties.
- The duties and responsibilities of proprietors, managers and supervisors.
- The importance of effectively communicating food safety to your staff.
- Keeping appropriate food safety records and demonstrating due diligence.
- Food contamination and how it can be controlled.
- Physical, chemical, microbiological and allergenic contaminants.
- Causes and control measures of food borne illnesses.
- Managing the prevention of pests.
- Implementing effective cleaning and disinfection programmes.
- Effectively managing your food safety team and other non-food personnel, such as contractors and visitors.
- The seven principles of a HACCP system.
- Implementing, managing, monitoring and evaluating food safety management procedures.
- Carrying out regular management inspections and internal audits.
- How to communicate food safety procedures to all staff responsible for its implementation, maintenance, monitoring and evaluation in order to develop and maintain a good food safety culture.
- How to provide effective food safety training for all associated personnel including assessing training needs and requirements.
- Supplier quality and safety controls.

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The Benefits

By attending the course, your employees will be reminded of the importance of identifying, preventing and controlling potential food safety hazards within your business and the appropriate corrective action to take when necessary.

On returning to the workplace, their refreshed skills will enable them to continue to develop, implement and manage an effective food safety management system within your workplace. In addition, their renewed confidence will allow them to continue to take responsibility for, and manage, your food handlers, continuing to educate and motivate them in their duties and responsibilities.

You will be able to demonstrate compliance with legislation and prove due diligence through training records and certificates. In addition, you, your business, your employees and your customers will be protected.

OFQUAL Accredited No

RQF No

What Is Included

- Training in a friendly and relaxed learning environment
- Envesca's proven track record of fantastic results
- Knowledge and guidance from experienced time-served trainers
- Envesca Course Folder
- Free lunch and refreshments throughout the course during public courses
- All ertification costs
- The protection of Envesca's genuine "no risk" guarantee
- Excellent after care from a supportive team

Rave Reviews

"I would describe the course as informative, interesting and enjoyable. It was a good refresher and reminder of the key aspects of managing food safety effectively. The course materials were very good quality and the knowledge and experience of the trainer made this an excellent course which I would definitely recommend this course to others."
Angela Carter | Support Services Assistant
Gloucestershire County Council

"I found the course informative and fun. I particularly enjoyed the group work and word definitions. I have been reminded of the importance of keeping up to date with legislation and have put in place ways of doing this."
Marianne Cockburn
Age UK

Assessment Method

There is no formal examination or assessment with this course.

Refresher Recommendation

It is recommended that all candidates who achieve the Advanced Food Safety Refresher (Level 4), refresh their qualification every three years.

Suggested Progression

Although this course is not available at the next level, why not check out our range of over 50 courses at www.envesca.co.uk

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