Level 4 Award in Food Safety Management for Manufacturing Course Fact Sheet

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Level 4 Award in Food Safety Management for Manufacturing

Course Aim

The aim of the course is to provide managers with a comprehensive knowledge and understanding of food safety in order to establish and maintain an effective food safety culture within your food manufacturing business.

The qualification is nationally recognised and is well respected by Environmental Health Practioners (EHPs).

Who Should Attend

This course is perfect for managers working in food businesses who are responsible for the planning and implementation of an effective food safety management programme. These may include Food Safety, Quality Assurance, Technical, Hygiene and Training Managers.

The course is also aimed at people who have suitable experience and wish to train their team or work colleagues up to a Level 3 Food Safety standard. Envesca recommend that they also possess a teaching qualification such as the Level 3 Award in Delivering Training or the Level 3 Award in Education and Training.

This additional qualification is essential if you are planning to register with an awarding body in order to deliver their accredited qualifications.

Accredited By

This course is accredited by Highfield Qualifications and sits on the Regulated Qualifications Framework (RQF).

This course is also available as a non-accredited option.

The Content

- Food safety legislation including enforcement.
- An introduction to food safety management.
- The costs of poor food safety practices and the benefits of good ones.
- The role of industry guides and codes of practice.
- The role of the enforcement officer.
- The consequence of non-compliance and possible penalties.
- Duties and responsibilities of proprietors, managers, supervisors and staff towards food safety.
- Effectively communicating food safety to your staff.
- Keeping appropriate food safety records and demonstrating due diligence.
- Food contamination and how it can be controlled in a food manufacturing business.
- Physical, chemical, microbiological and allergenic contaminants.
- Characteristics and classification of bacteria.
- Causes and control measures of food borne illnesses.
- Managing the control and 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.
- Premises, design and equipment requirements for a safe food business.
- The seven principles of a HACCP system.
- Developing an effective food safety system and team for your business.
- Implementing, managing, monitoring and evaluating food safety management procedures.
- Carrying out regular management inspections and internal audits.

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The Content Continued

- 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.
- Maintaining standards in respect of transporting food internally and externally.
- The requirements for efficient and hygienic use of chillers, refrigerated and frozen food storage units.
- Working with Enforcement Officers to investigate any outbreak of food-borne illness.

Entry Requirements

It is recommended that candidates have previously achieved a Level 3 Award in Food Safety qualification or equivalent.

It is also recommended that candidates have a minimum of Level 2 in literacy or equivalent.

Course Length

Five days plus examination day.

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
- Course materials
- All examination fees plus certification costs
- The protection of Envesca's genuine "no risk" guarantee
- Excellent after care from a supportive team

The Benefits

By attending the course, your employees will be able to identify, prevent or control any potential food safety hazards within your business and take the appropriate corrective action when necessary.

On returning to the workplace, they will develop, implement and manage an effective food safety management system within your workplace. In addition, they will be able to take responsibility for, and manage your food handlers, educating and motivating 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.

Delivery Methods

- In-House
- Public Courses Via Zoom

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Assessment Method

This qualification is assessed through a two part examination. Part 1 consists of a 30 question multiple choice examination. Part 2 is a written examination where candidates must complete various written questions. The total mark available in this section is 70 marks.

The duration of the examination is 2½ hours.

The pass mark is set at 50% with a merit pass awarded at 60% and a distinction at 70%.

For Zoom courses the examination is conducted online using Highfield's Qualify at Home Remote Invigilation Service.

Successful completion of both parts will result in a Highfield Level 4 Award in Food Safety Management for Manufacturing.

OFQUAL Accredited

Yes 500/7326/6

RQF

Yes J/502/0348 (6 Credits)

Refresher Recommendation

It is recommended that all candidates who achieve the Level 4 Award in Food Safety Management for Manufacturing refresh their qualification every three years.

Rave Reviews

"I would describe the course as informative, essential and exciting. I found the sections on HACCP, Management skills and monitoring and implementation very useful for my work and I feel I have learnt how to manage food safety more effectively. I would definitely recommend Envesca."
Lorna Lindsay
Health and Safety Co-ordinator
Dicksons Family Butchers

"A brilliant enjoyable course, which I would highly recommend. I particularly enjoyed the group work and question and answer sessions."
Suat Yen Chiam
Nestle

Suggested Progression

On successful completion of this qualification, candidates may wish to continue their development by undertaking one of the following qualifications:

- Level 3 Award in Delivering Training
- Level 3 Award in Education and Training

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