

Level 4 Award in Managing Food Safety in Catering /

Level 4 Award in Food Safety Management for Manufacturing Course.

(Previously Certificate in Advanced Food Safety)

17th to 21st May 2010
(Examination 7th June 2010)

Provided by



Advanced Food Safety

L I M I T E D

INTERNATIONAL FOOD SAFETY CONSULTANTS AND TRAINERS

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Best Trainer of the Year 2009 - Society of Food Hygiene & Technology.

Best Training Company of the Year 2009 & 2007 - Society of Food Hygiene & Technology.

Entrepreneur of the Year 2009 - Greater Manchester Chamber of Commerce Wigan Business Awards.

SME of the Year 2009 - Greater Manchester Chamber of Commerce Wigan Business Awards.

UKTI International Trade Award Winner 2006 - Food Northwest Awards.



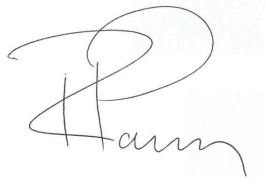
Thank you for your interest on our Level 4 Award in Managing Food Safety in Catering / Level 4 Award in Food Safety Management for Manufacturing Course.

This course is designed for Supervisors, Team Leaders, Managers and Owner Managers who have a responsibility for the management of food hygiene and safety.

One of our students was awarded joint FIRST prize for the **highest achievement in the RSPH Level 4 Food Safety** Qualification Category September 2009.

You will find detailed below course information, local hotels and a day by day outline of the course plan.

I hope to see you on our next course.

A handwritten signature in black ink, appearing to read 'R Parry', is positioned above the printed name and title.

Russell Parry FRSPH
Director
Advanced Food Safety Limited

Course pre-requisites

It is strongly recommended that you have a Level 3 (Intermediate) qualification in Food Safety. A distance learning Level 3 Food Safety course is available from Advanced Food Safety Limited if required.

What will I need to bring?

Just yourself!

You will be provided with course notes and we send out the Advanced Food Safety course book prior to the course. The earlier you book the earlier you will receive it!

You will be provided with pens and note pad.

Meals

Refreshments will be provided twice per day and a choice of meals will be available at lunch time.

NOTE: Please inform us if you have any specific dietary requirements or allergies as soon as possible (Tel 01257 254 999) or email info@food-safety.co.uk.

Disabilities

Please inform us about any disability or learning difference you may have when you are making an enquiry and prior to booking.

Cost

The cost of the course is £495 + VAT and the examination fee is £55 + VAT. This covers the cost of your tuition, course notes, course book, refreshments and lunches.

You will need to advise us which examination you require i.e. the Level 4 Award in Managing Food Safety in Catering or the Level 4 Award in Food Safety Management for Manufacturing.

How do I book?

Complete the attached Course Booking Form and return this to us.
Or call the office on 01257 254 999 and we will take credit card payment.

The Venue

The Mount (*formerly Priory Wood*)
160-162 Orrell Rd
Orrell
Wigan
WN5 8HQ
01942 219740



Hotel

If you are travelling to the course and staying over, there is a Premier Travel Inn on-site:



Wigan West

Orrell Road
Orrell
Wigan
Lancashire
WN5 8HQ

T: 08701 977 271

F: 01942 215002

Course plan

The course plan is a guide to the subjects covered.
The schedule may vary slightly day to day.

Day 1 (17th May 2010)

09:00 Registration.

09:30 Course start time.

- Introduction to food safety management
- Microbiology
- Bacterial contamination and its prevention
- Physical & chemical contamination and its prevention
- Food poisoning

Homework

Day 2 (18th May 2010)

09:00 Start time

- Review homework
- Food Poisoning
- Non-bacterial food poisoning
- Foodborne disease
- Personal hygiene and training
- Purchase to serving – hazards and controls

Homework

Day 3 (19th May 2010)

09:00 Start time

- Review homework
- Purchase to serving – hazards and controls *continued*
- Food spoilage and preservation
- Design and construction of food premises and equipment
- Cleaning and disinfection

Homework

Day 4 (20th May 2010)

09:00 Start time

- Review homework
- Cleaning and disinfection *continued*
- Pest control.
- Supervisory management
- HACCP.

Homework

Day 5 (21st May 2010)

09:00 Start time

- Review homework
- Food safety legislation
- Exam technique

Day 6 (7th June 2010)

Arrival 09:30

10:00 – 12:30 Examination paper (2½ hours)

