

# HEALTH AND SAFETY CIEH LEVEL 3 IN FOOD SAFETY



## Course Objectives

Changes in legislation effective from January 2006 have placed greater onus and accountability on anyone in the food business with supervisory responsibility. It is therefore vital they are equipped with both the knowledge and confidence to do their job effectively.

Courses available are:

- Food safety in Catering
- Food Safety for Manufacturing
- Food Safety for Retail

## Designed For

Contractors working food & drink manufacturing

## Course Content

- Legislation
- Supervisory management
- Temperature control (chilling, cooking)
- Cleaning
- Contamination control
- Applying and monitoring good hygiene practices
- Implementing good food safety procedures
- Contributing to the safety training of others

## Location:

NLT Training or employers premises if suitable

## Duration:

3 Days

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