

HABC Award in Managing Food Safety in Catering Level 4



In a nutshell

Whether you already work in the food industry or would like to, this course will improve your management and food safety skills. It looks at food hygiene in depth, giving you a thorough knowledge of hazards and controls and focuses on the importance of developing, implementing and monitoring food safety procedures.

This course is for...

...managers working in a food or drink catering environment.

...anyone who has responsibility for food safety, probably managing a team.

Course content

The topics covered are regarded by the Foods Standards Agency as being important to maintaining good practice in the production of safe food, and include:



COURSE INFORMATION LEAFLET

Improving the standards and safety of your operation
Reducing the risk of food poisoning and food complaints
Identifying hazards and instigating suitable controls, monitoring and corrective action
Interpreting food legislation

The course normally runs over five days, and is assessed by a 2-part examination; part one is a 30-question multiple-choice examination, while part two is a written examination where you can choose 4 from 6 questions.

Entry Requirements

There are no formal entry requirements.

Additional information

Apply online at www.coleggwent.ac.uk

studentrecruitment@coleggwent.ac.uk | 01495 333777 (Croesawn alwadau yn Gymraeg)

