



Food Safety Level 4

Manufacturing, Catering & Hospitality



SUITABLE FOR:

FOOD HANDLERS
CHEFS
SUPERVISORS
MANAGERS



FOOD SAFETY - LEVEL 4

WHO IS THIS TRAINING FOR?

The objective of this qualification is to prepare learners for employment in a food or drink manufacturing/catering/retail environment role, or to support a role in the workplace. The qualification is intended for those whose job requires them to have some responsibility for food safety. Learners are likely to have management responsibilities for an operational team.

DURATION

Usually 60 hours, 40 of which should be guided learning.

TOPICS COVERED

This qualification covers the subject of food hygiene at a suitable depth to ensure learners have a thorough knowledge of hazards and controls; its focus is on the importance of developing, implementing and monitoring food safety procedures.

ASSESSMENT METHOD

This qualification is assessed by multiple-choice and written examination.

COST

In-house delivery (maximum 10 delegates), to be discussed.

To enquire or make a booking - get in touch, contactus@revolutionscot.org