

Level 4 Award in Food Safety Management

Course Summary

A 5-day course leading to the RSPH Level 4 Award in Food Safety Management.

An intensive course designed to provide managers in the food and drink industry with detailed and up-to-date information on food safety theory and practice.

Entry Requirements

It is highly recommended that candidates complete the Level 3 Award in Supervising Food Safety (or equivalent), or can demonstrate considerable industry experience before embarking on this advanced level course.

Pre Course Assignment and Homework

Prior to the course you will be given access to our online Level 3 Food Safety course which will act as a useful refresher. Homework may also be required during the course.

Course Structure & Content

- **Section 1: Food Poisoning and Food-Borne Disease**
The causes and effects of food poisoning and food-borne illness
- **Section 2: Hazards**
Physical, Chemical and Microbiological Contamination and Cross Contamination
- **Section 3: Control Measures**
The techniques and methods used to eliminate or reduce hazards to food safety
- **Section 4: Management**
The role of management focusing on HACCP
- **Section 5: Legislation**
Interpretation of, and compliance with, current food legislation
- **Section 6: Application**
Application of the principles of food safety from a management perspective

Assessment

The examination consists of two papers, taken approximately two weeks after the course.

- **Paper one** consists of five questions to be answered in 90 minutes,
- **Paper two** consists of a case study to be completed in one hour,
- All questions on both of the papers must be answered.

Course fee

£795 + VAT

Your course fee includes

- Course binder and notes
- Textbook: 'Hygiene for Management: A Text for Food Safety Courses (2014)'
- Lunch and refreshments
- RSPH examination fee and certificate