

# Sentinel Safety Solutions Ltd



sentinel  
safety solutions

## Level 4 Award in Food Safety in Catering

### Introduction

High-level practical training programme to suit Catering Managers, Trainers, Proprietors of food businesses, Supervisors with Intermediate Food Hygiene knowledge, Hygiene personnel and Hygiene auditors.

### Course Location

On site at your premises or at our dedicated training facility at Sentinel House

### Course Duration

Five days minimum

### No. of delegates

15 maximum

### Key Topics

- Introduction to food safety management
- Ensuring compliance with legislation and industry guidance
- Food safety hazards
- Allocation of responsibilities
- Managing the operational requirements of a safe food business
- Cleaning and disinfection regimes
- Supplier quality and safety controls
- Pest controls
- Establish food safety management procedures
- Monitoring the implementation of food safety management procedures
- Maintaining food safety management procedures
- Communication, sources of information and training

### Assessment

Two workplace assignments (50%) and two and a half hour written examination (50%).

### Qualification

On passing the assessment, delegates will receive a nationally recognised Level 4 Certificate from the Chartered Institute of Environmental Health.



Chartered  
Institute of  
Environmental  
Health

CIEH Registered Centre

**All courses are delivered by qualified trainers with extensive experience in industry and/or enforcement agencies**

**FOR AVAILABLE DATES PLEASE CALL +44 (0) 1527 833834**

**Fax: +44 (0) 1527 874848**

**Email: [info@sentinelsafety.co.uk](mailto:info@sentinelsafety.co.uk)**

**Website: [www.sentinelsafety.co.uk](http://www.sentinelsafety.co.uk)**