

## **CIEH (NEW) LEVEL 2 AWARD IN FOOD SAFETY IN CATERING**

Training providers have identified a growing need to make learning more relevant to specific business environments to increase effectiveness. New qualifications are required to address new National Occupational Standards reflecting sector specific needs.

### **NEW QUALIFICATION**

***Equivalent to the 'foundation' level***

***This qualification replaces the CIEH Foundation Certificate in Food Hygiene.***

### **Who needs this qualification?**

Anyone working in a catering or hospitality setting where food is prepared, cooked and served. Typical environments may include:

- pubs
- hotels
- restaurants
- retail
- contract catering
- fast-food outlets
- hospitals
- care and nursing homes
- schools
- prisons
- armed forces

### **Programme Synopsis**

- legislation
- food safety hazards
- temperature control
- refrigeration, chilling and cold holding
- cooking, hot holding and reheating
- food handling
- principles of safe food storage
- cleaning
- food premises and equipment

### **Outcomes**

Employees who handle food will gain a firm grasp of the importance of food safety and knowledge of the systems, techniques and procedures involved. They will have the confidence and expertise to deliver quality food safely to customers. Refreshment of this qualification is recommended at least every 3 years.



Duration: **One day programme**  
Assessment: **Multiple-choice examination**  
Certification: **CIEH**  
Prerequisite: **None**



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## **CIEH (NEW) LEVEL 2 AWARD IN NUTRITION**

The benefits of a healthy and varied diet are indisputable. The government is committed to reducing ill health and death caused by diet-related disease and consumers are increasingly aware of the effects of a poor diet. More than ever, caterers need to understand the link between diet and health. People working with food have a responsibility to keep up to date with current recommendations and guidelines. This qualification provides caterers with the fundamental principles of nutrition and the necessary knowledge to effect real change in the eating habits of the nation.

### **NEW QUALIFICATION**

Equivalent to the 'foundation' level

### **Who needs this qualification?**

- Employees in catering preparing and serving food
- those involved in the selection of menus, recipes and ingredients
- Customer facing employees who need to understand customer queries or ascertain needs of individuals
- catering establishments e.g. health care, education

### **Programme Synopsis**

- The relationship between nutrition, diet and health
- The nutritional requirements of different population groups
- Current policy, legislation and voluntary guidelines
- The effects of food processing on nutrient content
- Nutrition labelling

### **Outcomes**

On completing this qualification candidates will be able to understand:

- nutrition terminology
- that a nutritionally balanced diet has a positive effect on health
- the relationship between diet and health
- that different groups of people require different diets to suit their lifestyle
- the guidance that is available and describe, in general terms, the requirements of the current legislation
- that food processing and manufacture can change the nutritional content of foods
- the importance of accurate nutritional information being available on food products

Duration:

**One day programme**

Assessment:

**Multiple-choice examination**

Certification:

**CIEH**

Prerequisite:

**None**

## **CIEH (NEW) LEVEL 3 AWARD IN IMPLEMENTING FOOD SAFETY MANAGEMENT PROCEDURES**

From 1st January 2006, EU legislation requires all businesses producing food to have a documented food safety management system in place, based on Hazard Analysis and Critical Control Point (HACCP) principles.

### **NEW QUALIFICATION**

*Equivalent to the 'intermediate' level*

### **AVAILABLE NOW**

#### **Who needs this qualification?**

Primarily business owners and/or managers of small and medium sized catering and hospitality businesses, such as:

- takeaways
- sandwich shops
- restaurants
- pubs serving meals
- guest houses
- small hotels
- not-for-profit catering organisations
- health and social care providers preparing on-site meals
- in-house caterers and staff restaurants

#### **Programme Synopsis**

- the 12 steps in the HACCP process
- controls required to ensure food safety
- use of a management tool such as the FSA's Safer Food Better Business pack

#### **Outcomes**

This new qualification will help caterers to implement a food safety management system based on HACCP principles.

**Duration:** One day programme

**Assessment:** Assignment completed under exam conditions

**Certification:** CIEH

**Prerequisite:** We recommend that candidates should have some understanding and knowledge of basic food hygiene - ideally having gained the CIEH Foundation Certificate in Food Hygiene or equivalent in the last three years.

## CIEH ADVANCED CERTIFICATE IN FOOD SAFETY

From food business owners to trainers, from production managers to hygiene auditors, this qualification meets the food industry's need for a high level practical qualification with external accreditation.

### Who needs this qualification?

Managers, supervisors and senior hygiene personnel such as:

- production managers
- trainers
- owners or managers of food businesses
- supervisors with intermediate food hygiene knowledge
- hygiene personnel
- hygiene auditors
- shift managers or supervisors

### Programme Synopsis

- bacteriology and food-borne illnesses
- physical contamination of food
- food storage, temperature control and preservation
- design and construction of food premises and equipment
- cleaning and disinfection, pest control and personal hygiene
- management control techniques

### Outcomes

On completing this qualification candidates will be able to:

- guide and advise on the management of food hygiene in a food business
- identify areas for legal compliance
- design an improvement plan
- deliver Foundation or new Level 2 Food training (with appropriate training skills)

<b>Duration:</b>	Five day programme
<b>Assessment:</b>	Two assignments and an examination
<b>Certification:</b>	CIEH
<b>Prerequisite:</b>	It is recommended that candidates have prior knowledge to the level of the CIEH Intermediate Certificate in Food Safety or equivalent.

## **CIEH INTERMEDIATE CERTIFICATE IN HAZARD ANALYSIS PRINCIPLES AND PRACTICE**

Enables managers and supervisors to implement a realistic system of hazard analysis

### **Overview**

It is now a matter of law as well as good practice for food businesses to take preventative measures to ensure food safety. This means conducting a hazard analysis and putting in place controls to eliminate or reduce risk. This qualification will enable owners, managers and supervisors to meet the requirements of current legislation by putting in place a workable system of hazard analysis.

### **Programme Synopsis**

The qualification covers the following topics:

- General introduction
- Hazard analysis principles
- Application of hazard analysis principles
- Legal requirements

<b>Designed for:</b>	Managers and supervisors
<b>Course duration:</b>	Two Days
<b>Assessment method:</b>	Case study assessment carried out under exam conditions or tailored assignment completed over a period of time agreed between trainer and candidate
<b>Certification:</b>	CIEH
<b>Level:</b>	Level 2