

# Services to Business

## CIEH Level 3 Award in Supervising Food Safety in Catering

(Intermediate Food Hygiene)

£215.00 per person

### Course Overview

This intermediate qualification is designed for those working at a supervisory level within the food industry who require a better understanding of hygiene procedures and regulations. Candidates will need to have achieved the CIEH Foundation Certificate in Food Hygiene qualification or an equivalent. This qualification will provide individuals with useful knowledge to effectively improve their performance, thus helping to enhance company productivity.

#### Course Outline

- Food contamination/contamination prevention
- Food storage, temperature control and food preservation
- Design and construction of food premises and equipment
- Cleaning, disinfection, pest control and personal hygiene
- Supervisory management

#### Duration:

Candidates are now able to study independently for a section of this course in order to reduce the time away from the workplace. Pre-study is approximately 8-10 hours, followed by a classroom attendance of 2 days.

**Group bookings are available.**



**To reserve your place please contact  
Services to Business on Freephone 08000 890909  
or email [servicestobusiness@rotherham.ac.uk](mailto:servicestobusiness@rotherham.ac.uk)**