

# HABC FOOD SAFETY (Level 4)



## Overview

This HABC accredited course is designed for those with considerable food safety experience; this includes owners, managers, supervisors and senior hygiene personnel working in food production. Training provides delegates with an in-depth understanding of temperature control and ways in which to ensure that hygiene is maintained in premises, equipment and staff. Delegates will also be informed of the latest relevant legislation so that they can remain legally compliant at work.

This course is accredited by the HABC - global leaders in risk and compliance-based training at the forefront of the health and safety industry.

## Outline of Programme

- Safe food cooking, storing and serving temperatures.
- Storing and labelling food accurately.
- Understanding how bacteria and germs form and spread.
- Preventing contamination and food poisoning.
- Complying with relevant legislation.
- Designing premises and equipment to be easily cleaned and safe to store food.
- Safe cleaning products to use around food.
- Precautions to prevent pest infestations.
- High level of personal hygiene in all staff.
- Techniques for managing and controlling staff.

**Assessment**

This course runs over five days, after which delegates will complete two assignments and an examination in order to gain their HABC accredited certificate.

**Cost**

Our courses are competitively priced, and we aim to beat any equivalent training quote.

**Important Information**

- The training venue should be quiet and undisturbed.
- Staff should not be expected to be on duty.
- Staff attending should remain for the entire length of the session.
- Flexible dates available.
- Please call to book a day that suits you.