

Intermediate Certificate in Food Safety

This course is designed for people working in food businesses at a supervisory level. It would also benefit those responsible for quality assurance, raw materials buying, customer complaints investigations or on-the-job training. Participants who complete this qualification successfully will be able to supervise and train in food hygiene, and monitor and audit hygiene standards.

Upon successful completion of the course and a multiple-choice examination participants will receive a CIEH accredited certificate Level 2.

Duration: 3 days

Equipment: Ideally participants will have gained the CIEH Foundation in Food Hygiene or equivalent in the last 3 years.

The course includes:

- Understanding food poisoning and food-borne disease
- Physical, chemical and microbial contamination of food and its prevention
- Food storage and its temperature control
- Design and construction of food premises and equipment
- Legislation
- Food preservation
- Cleaning and disinfection
- Pest Control
- Bacteriology
- Personal hygiene



The Island Partnership

Trinity Road, Sheerness, Kent, ME12 2PF. Tel: 01795 596700