

Supervising Food Safety in Catering

This course is designed to equip anyone with the responsibility to supervise food safety, tailored for the catering environment.

The course includes:

- Temperature Control (chilling, cooking)
- Applying and monitoring good hygiene practices
- Implementing good food safety procedures
- Contributing to the safety training of others
- Legislation
- Supervisory management
- Cleaning
- Contamination control

Upon successful completion of the course and a multiple-choice examination participants will receive a CIEH accredited certificate Level 3.

Duration: 3 days

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



The Island Partnership

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