



Advanced Food Safety
LIMITED
INTERNATIONAL FOOD SAFETY CONSULTANTS AND TRAINERS

Training Course Information & Cost



Level 2 Food Hygiene

Examination Body: CPD certificated

Level: 2

Trainer Details: RSPH approved trainer

Designed for: Any person who is or intends to be a food handler in the catering or food manufacturing industries

Pre-requisites: None

Course duration: 1 day

Course content:

- Food hygiene
- Micro-organisms
- Food poisoning how & why
- Temperature and micro-organisms
- Legislation
- Contamination and cross contamination
- Common food hazards
- Personal standards
- Storage & temperature control
- Premises design & construction
- Cleaning & disinfection
- Pest control
- Waste disposal
- HACCP

Examination details:

Allsafe Level 2 Food Hygiene
45 minutes for 30 multi-choice questions

COST:

In-house: Course fee £450:00 + VAT for a maximum of 15 candidates
+ exam fee per candidate
CPD certificate awarded to candidates on successfully passing the final examination



ADVANCED FOOD SAFETY LIMITED
JUBILEE HOUSE, 5 BROAD O'TH LANE, SHEVINGTON, WIGAN, LANCASHIRE. WN6 8EA
Tel: 01257 254 999 Fax: 01257 254 888
Email: info@food-safety.co.uk Web: www.food-safety.co.uk



Level 3 (Intermediate) Award in Food Safety

Examination Body: Royal Society for Public Health

Level: 3

Trainer Details: RSPH approved trainer

Designed for: Potential Supervisors, Team Leaders and Managers working in food handling, catering, food manufacturing & processing and retail food organisations

Pre-requisites: Level 2 food safety training

Course duration: 3½ days

Course content:

Food poisoning and food-borne disease

Microbiology

Chemical and physical contamination and their sources

Types and sources of contamination / cross contamination

Control measures: Temperature control, preservation techniques, control of pests

Hygiene management

The principles and application of HACCP in the workplace

Personal hygiene

Hygiene training

Design & maintenance of premises

Legislation

Examination details:

RSPH Level 3 Award in Supervising Food Safety in Catering or Level 3 Award in Food Safety Supervision for Manufacturing

90 minute multi-choice (45 question) examination.

COST

In-house: Course fee £1575:00 + VAT for a maximum of 10 candidates.

+ exam fee per candidate

Inclusive of course book (Supervising Food Safety (Level 3) by Richard A. Sprenger) and comprehensive course notes

RSPH certificate awarded to candidates on successfully passing the final examination





Level 4 (Advanced) Award in Food Safety

Examination Body: Royal Society for Public Health

Level: 4

Trainer Details: RSPH approved trainers

Designed for: Supervisors, Team Leaders, Managers and Owner Managers who have a responsibility for the management of food hygiene and safety

Pre-requisites: Level 3 food safety training or equivalent knowledge

Course duration: 6 days (incl. exam)

Course content:

Food Poisoning and food-borne illness, their causes and effects

Microbiological, chemical and physical hazards

Control measures used to eliminate or reduce food safety hazards:

Temperature control, food packaging, storage & distribution, cleaning and cleaning techniques, modern food preservation techniques, pest control

HACCP to identify, assess, control & monitor potential hazards in relation to food, food processes, premises, equipment & staff

Legislation

Application of the principles of food hygiene and food safety in the workplace

Examination details:

RSPH Level 4 Award in Managing Food Safety in Catering or

RSPH Level 4 Award in Food Safety Management for Manufacturing

Paper one consists of five questions which have to be answered in 90 minutes

Paper two consists of a case study to be completed in one hour

COST

Open Courses: £495:00 + VAT per candidate.

+ exam fee per candidate

Inclusive of course book (Hygiene for Management by Richard A. Sprenger) and comprehensive course notes

RSPH certificate awarded on successfully passing the final examinations

In-house: Course fee £2700:00 + VAT for a Maximum of 10 candidates

+ exam fee per candidate

Inclusive of course book (Hygiene for Management by Richard A. Sprenger) and comprehensive course notes

RSPH certificate awarded to candidates on successfully passing the final examinations

