

**Who needs this qualification?**

AOSH UK Level 4 Award in Managing Food Safety in Catering provides those in managerial and supervisory positions in catering businesses (for example business owners, production managers, and hygiene auditors) with the in-depth knowledge and understanding to be able to guide and advise on the management of food safety systems and staff in their workplace. It will help candidates to ensure that their business complies with all legal requirements for food safety.

Managers, supervisors and senior hygiene personnel including:

Production managers, Trainers, Owners or managers of food businesses, Hygiene auditors & Shift managers or supervisors.

**How long will it take?**

Delivery would typically be through a 5-days training course (40 hours).

**Course overview**

Topics covered include an introduction to food safety and contamination, microbiology (multiplication and survival hazards), food-borne illness, personal hygiene, training and education, food safety management and HACCP

**Course Size**

12 Trainees

**Certificate validity**

The Level 4 Award in Managing Food Safety in Catering is valid for a period of three years.

**Prerequisite**

It is recommended that candidates have achieved the AOSH UK Level 3 Award in Food Safety Supervision for Manufacturing (or equivalent, recommended)

**Suggested Progression**

The Candidates who successfully complete eligible to apply to be a trainer to deliver programmes leading to the level 1, 2 or 3 food safety qualifications, provided they have a training qualification and appropriate work experience.

**Assessment method**

This qualification is assessed by Controlled assignment and written examination.