

## **Highfield Level 4 Food Safety in Manufacturing**

### **What's It About?**

This comprehensive Level 4 Food Safety for Manufacturing course will provide you with in-depth knowledge and understanding of food safety. The course examines the vital roles of management in establishing and maintaining high standards within a food manufacturing organisation.

The course is relevant to all types of food and drink manufacturing businesses. It is well-respected by the Food Standard Agency, Independent Auditors and Enforcement Officers.

### **What Will You Gain?**

By attending this Level 4 Food Safety in Manufacturing course, you will be able to identify, prevent and control any potential food safety hazards within your business. Furthermore, you will also know what corrective action you need to take.

On returning to the workplace, you will develop, implement and manage an effective food safety management system. In addition, you will be able to educate and motivate your staff to do their duties effectively.

### **Who Should Attend?**

This Level 4 Food Safety in Manufacturing course is perfect for managers working in food manufacturing businesses. Especially those who are responsible for the implementation of an effective food safety management programme. These may include Food Safety, Quality Assurance, Technical, Hygiene and Training Managers.

## Why's It Important?

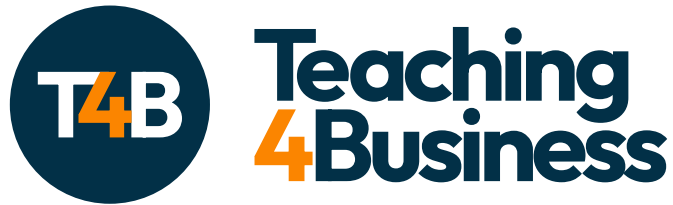
The [Food Safety Act 1990](#) and the Food Hygiene Regulations state that employees responsible for developing and maintaining food safety management procedures must be appropriately trained.

This means that managers and supervisors should receive a more advanced level of training which highlights their specific responsibilities associated with supervising and managing a safe food operation.

Firstly, the training will develop an understanding of what the principles of effective food safety management procedures are. It will demonstrate how these procedures are incorporated into working practices and systems. Secondly, it will explain what the key processes are and how they are implemented into the business.

## Key Topics

- Food safety legislation and enforcement
- Food safety contamination hazards and controls
- Microbiological hazards, multiplication and survival
- Food borne illness
- Safe storage
- Temperature control
- Food spoilage
- Preservation
- Food handlers
- Personal hygiene
- Training and education
- Food hazards and controls
- Design and construction
- Cleaning and disinfection methods
- Pest management
- HACCP and food safety management systems
- Role and responsibilities
- Developing a positive food safety culture



**Course duration:** Five-day virtual classroom course delivered online via Zoom

**Course timings:** 09:00 – 17:00 – The training will be delivered in one-hour sessions, each followed by a 15-minute comfort break. There will be an hour's break for lunch each day.

### **Additional information**

Please be aware that this is an intensive and in-depth course designed to ensure a thorough understanding of the subject matter. To support your learning and help you achieve a successful outcome, there will be homework assignments each evening. These tasks are essential for reinforcing key concepts covered during the day and will be reviewed the following morning.

Completing the evening work is crucial to keeping up with the course content and is necessary to achieve a pass grade. We strongly recommend that you set aside sufficient time each evening to complete these assignments to maximise your chances of success.

### **Assessment**

The **online** examination consists of 45 questions. The first 30 questions are multiple choice and represent 30% of the total mark. Questions 31–45 are written questions where candidates must write short answers; this section represents 70% of the total mark.

If you opt to do a **paper** exam rather than the online version, the exam has two parts. Part 1 consists of 30 multiple-choice questions and represents 30% of the total mark. Part 2 consists of 4 written questions, each with several parts, where candidates must write short written answers; this section represents 70% of the total mark

The examination must be completed within 2½ hours.

The pass mark is set at 50% with a merit pass awarded at 60% and a distinction at 70%.