**Food Safety**



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**Highfield Level 4 International Award in Food Safety Management for Manufacturing**

The qualification is intended for those whose job requires them to have some responsibility for food safety. Learners are likely to have management responsibilities for an operational team.

This qualification covers the subject of food hygiene at a suitable depth to ensure learners have a thorough knowledge of hazards and controls; its focus is on the importance of developing, implementing and monitoring food safety procedures.

**Mandatory Unit**

This qualification has one mandatory unit with five learning outcomes:

* Principles of Food Safety Management for Manufacturing

**How long will it take me to achieve this qualification?**

The recommended guided learning hours for this qualification is 40 hours

**How is the qualification assessed?**

This qualification is assessed by a multiple-choice examination, containing 60 questions. The exam must be completed in 2 hours. Successful learners will have to demonstrate knowledge across the unit content and correctly answer 36 questions or more to achieve a pass; 42 questions to achieve a merit and 48 questions to achieve a distinction.

Completed examination papers should be returned to Highfield for marking. Results will then be provided to the centre.

**What next?**

On successful completion of this qualification, learners may wish to continue their development by undertaking one of the following:

* Level 5 Food Safety qualifications
* Hospitality competency-based qualifications

**Where can this course be taken?**

Through any Highfield approved training centre.