**Food Safety**



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**Highfield Level 4 International Award in Managing Food Safety for Catering**

The objective of this qualification is to provide managers and potential managers employed in a catering or retail business, the knowledge to manage the business in a way which ensures the safety of the food prepared and/or sold. This is also suitable for food safety trainers responsible for training food handlers, supervisors and managers.

The content 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:

* International Principles of Food Safety Management for Catering

**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.