



The Chartered Institute of Environmental Health (CIEH) Intermediate Certificate in Food Safety

For those working in all food businesses at a supervisory level

Overview

This qualification is designed for people working in food businesses at a supervisory level. It would also benefit those responsible for quality assurance, raw materials buying, customer complaints investigations or on-the-job training. Candidates who complete this qualification successfully will be able to supervise and train in food hygiene, and monitor and audit hygiene standards.

Outline programme

The qualification covers the following topics:

- General introduction
- Bacteriology
- Food poisoning and food-borne disease
- Physical, chemical and microbial contamination of food and its prevention
- Food storage and temperature control
- Food preservation
- Design and construction of food premises and equipment
- Cleaning and disinfection
- Pest control
- Personal hygiene
- Legislation
- Supervisory management

Qualification information

Designed for: Supervisors and all who need a broader understanding of food safety

Course duration: 18 hours minimum

Course Venue

This programme may be run either on-site or at one of our UK training venues.

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