

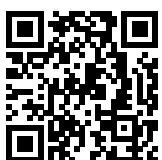
Food safety level 3 course



Location **London, London**
<https://www.freeadsz.co.uk/x-232167-z>



CIEH Level 3 Supervising Food Safety in Catering open courses in London Jan: 14th, 15th and 19th - Aldgate Feb: 3rd, 5th and 10th - Ealing Broadway Cost: £300pp Includes course book and exam fee. No VAT to add. Who needs this qualification? Managers and supervisors in small, medium or large catering, manufacturing or retail businesses. Particularly relevant for those who have to develop or monitor HACCP based food safety management procedures and systems. Why is this training important? Anyone working in a supervisory position in the food business is not only responsible but also accountable for food safety. It is therefore vital they are equipped with both the knowledge and confidence to do their job effectively. Duration: Three-day programme Assessment: Multiple choice examination Ofqual Accredited: Yes Ofqual qualification reference: Catering - 500/5475/2 Retail - 500/5320/6 Manufacturing - 500/5092/8 Prerequisite: Recommended understanding and knowledge of basic food hygiene – ideally the CIEH Level 2 Award in Food Safety taken within the last three years. We also offer in house training, please see website or our other ads. <http://www.kitchentonic.com/food-hygiene-level-3-courses/cieh-level-3-supervising-food-safety-catering-course> ;



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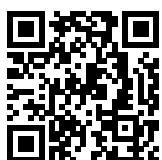
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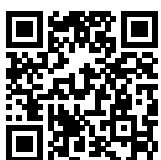
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